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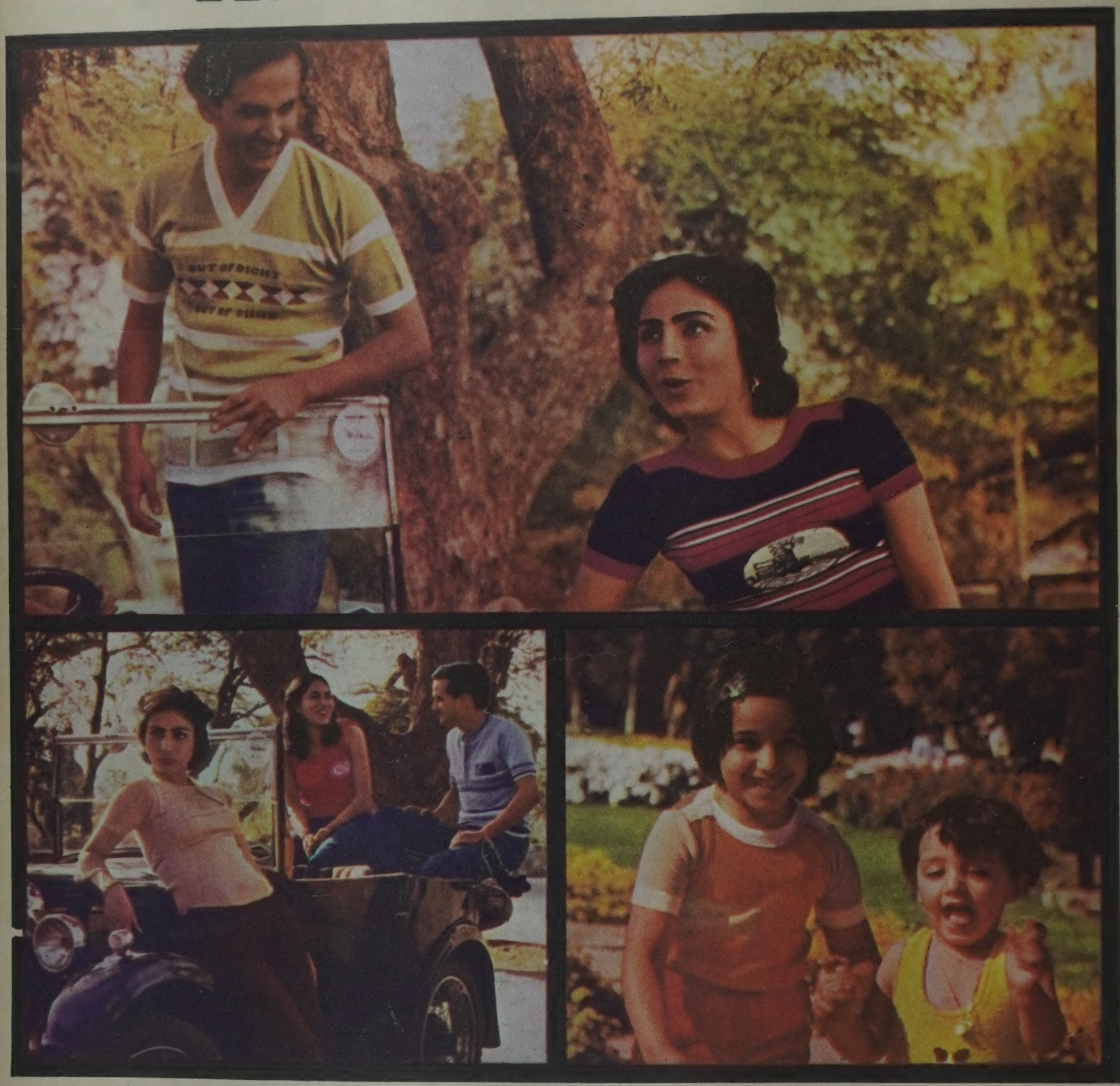
BLACK IS BEAUTIFUL: RECALLING THE HISTORY OF COLOUR PREJUDICE

IN FAVOUR OF EARLY MARRIAGES: A CONTROVERSIA VIEWPOINT

CONSUMER PROTECTION LAWS: PART THREE

Hi-Fashion Focus



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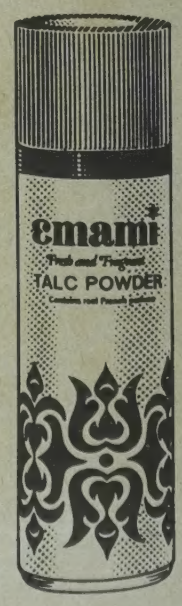

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Eve's Weekly

VOL. XXXIV NO. 25 BOMBAY JUNE 21 — 27, 1980

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THIS WEEK

BLACK BEAUTY

Time was when the colour of a human being's skin was just an incidental matter of fact. When then did it assume such significance and importance that it became and remains a major divisive factor in human and global relationships?
Page 10.

EARLY MARRIAGES

A spirited argument in favour of early marriages, which are, according to the writer, best in the long run for everyone concerned.
Page 13.

PING PONG ARISTOCRACY

A report on the Fifth Asian Table Tennis Championships, held in Calcutta recently.
Page 34.

WIDOW-BAITING

All the fuss over widow remarriage, including the awards announced by some states to be given to people who marry widows, only serves to reinforce age-old attitudes towards women without men. An opinion worth considering.
Page 15.

ALSO

Make-It-Yourself: A crochet handy-box — **Page 17** Women on Bikes: A report from Baroda — **Page 19** Step by Step Cookery: Idli pizzas, a different, exciting snack idea — **Page 21** Woman in Focus: Meher Contractor, the puppets lady — **Page 22** Film Interview: Sareeka — **Page 32** Guide to Consumer Protection Laws: Part III — **Page 36** Creative Photography: Part XII — **Page 38** Where Women Do "Men's" Work: A feature on women in Africa— **Page 41** A story for children — **Page 39.**

REGULAR FEATURES

Your Page/**7**, Readers' Voice/**9**, Comics/**20**, Beauty/**23**, Fashion/**24**, Short Story/**26**, Cookery/**29**, PeopleKnown & Unknown/**33**, Frankly Speaking/**43**, People & Events/**44**, Horoscope/**46.**

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YOUR PAGE

Do you have something to say?
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1st PRIZE

SIGNING ON

Recently, I happened to travel in a bus with a group of teenaged girls, who were deaf-mutes. Observing them at close quarters was an eye-opener in more ways than one. Throughout the journey, they were carrying on an animated conversation with one another in sign language. Just like normal teenagers, they were interested in the activities outside; they pulled each other's legs and were having endless fun. In the place of the glum, morose faces one expected, theirs were bubbling with life and merriment and what struck me most was the total lack of shyness and inhibition stemming from their handicap. Some of them were even asking questions of us. They were all inmates of a government institution, which besides teaching them the sign language for establishing communication, also imparts vocational training — thus laying the foundation for their self-sufficiency and independence — and help their integration in the mainstream of life instead of being shut out.

After the encounter, I was left with a strange feeling of inadequacy. These deaf-mutes have, in spite of their crippling handicap, with great courage and confidence, taken what they could from life and savoured it to the full, whereas we, the so-called normal, human beings, rarely have a smile on our faces or have a good word to say about another or lend a helping hand to the needy and the suffering. In the ultimate analysis it is not they but we, who are handicapped!

MISS E. DHAMAYANTHI DEVASUNDRAM, Madras.

So true, just watch these children anywhere — they may be deaf-mutes, cripples or spastics — they are so alive, so keen, so lovable. Often, we see healthy, sulky children of the affluent and we cannot help noticing the difference.

2nd PRIZE

THE LAW AND YOU

It was extremely encouraging to read, in the papers, about the case where a man was arrested by the police who acted on a complaint which was filed by his wife that her husband had constantly harassed and tortured her to bring dowry from her parents. This instance marks a refreshingly welcome change from the cases which we come across almost daily, of the brides who preferred to suffer silently and undergo torture (even face death), rather than 'run away' from home and be a 'burden' to the parents or bring a 'bad' name to them by 'breaking up' the marriage.

The woman in this particular instance, by her bold action, totally unmindful of what 'people' would say, has shown us that the law against dowry, too, like any other law will remain one on paper only, passive or dead, unless it is exploited and enforced with the members of society and the guardians of law acting in unison to eradicate the evils against which the law was enacted in the first place. If more and more educated people come out of their shells and strengthen the arms of the law, there is no reason why the evil of dowry cannot be tackled by striking at its very roots and thereby gradually destroy it.

A. MOHAN, New Delhi.

"Speaking out" is still rare but women are slowly learning its value. There is little doubt that pressure groups relentlessly protesting and pursuing a particular social evil can achieve a great deal.

3rd PRIZE

SHUT IT OFF!

Half a century ago, a great German bacteriologist predicted: "The day will come when man will have to fight noise as inexorably as cholera and plague." Mounting evidence indicates that the prophesied day has arrived.

A comparison of the noise levels in India and in some of the Western countries has shown that a vast majority of the people in India are ignorant of, and indifferent to, the growing level of noise which is threatening the peace of daily life. Loud noise tends to do a sizeable degree of damage to the eardrum; doctors believe that there is a connection between heart troubles, psychological and nervous upsets and this treacherous hazard. This problem owes its genesis to gatherings and functions where noise occupies a position of prime importance. The sale and use of amplifying equipment with more than the tolerable power output should be banned and violation should be met with punishment. Use of noise-absorbing materials and noise-reducing gadgets could well bring down the noise level.

Concerted citizen action against this growing nuisance could help put a barrier against noise before we become a race of shouting maniacs.

MISS SHABBI LUTHRA, New Delhi.

We must be the greatest 'noise lovers' on earth, especially where music is concerned. Of course, music is a 'must' for the human soul but the way we love to turn up volume and organise cacophanies, it sure is deadly for the human ear,

SWEET SAMARITANS

The other day, my neighbour, who was throwing a dinner party, ran out of Burshane. She borrowed my wife's — cylinder and all. Later that evening, she returned it with a note saying: "Thank you. I'm sending you your share of the dinner. Hope you enjoy it." We did.

Another time, my cousin fell heavily on the road while running to catch a bus. He was bleeding profusely. A stranger ran up, helped him into a taxi, took him to a doctor's clinic, had him treated, and stayed with him until a relative came to take him home.

Still another time, a girl I know put off a date with her boy for the movies — and, instead, helped her sister's son with his homework for two hours.

These are small instances but I consider them to be true consideration — in action.

GEORGE T. FEGRADOE, Bombay.

Nice to know "true consideration" still exists. Alas, it's a fast-disappearing commodity in our fast-paced, me-first, what's-in-it-for-me world.

1980

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READERS' VOICE

Most articles raise a question, a comment or at least a criticism. Write them down and mail them to us!

A HOUSEWIFE'S WOES

In "A Leaf From A Housewife's Diary" (May 3) Uma Prem Kumar has clearly shown that a housewife's efforts are negated by onlookers. Housework is endless, especially when there is no servant. Whenever I can find the time, I swim, play tennis, practise stitching, coach my son in Maths and Hindi, teach the younger one nursery rhymes, and read books and magazines. But strangely, the hottest topic in the neighbourhood is, "What does she do sitting at home"?

I don't spend my mornings visiting or attending morning coffee-parties. I know that if I take up even a pint-sized job (I do want to), overnight I'll become 'active', 'efficient' and 'independent'. If I call on ladies in the morning I'll be 'sociable', and if I make appearances at coffe-mornings I will be 'going out' and 'doing something'!

SHEILA SOCKEY, Verem.

DANGEROUS

With reference to the item, "Controlling Obesity By Surgery" (May 10), it is certainly very good and useful for the public to know the basic principles of accepted surgical techniques and obstetrical procedures. But to expose them to this kind of very controversial surgical exercise of doubtful value is very dangerous. Many 'hypochondriacal' women and men may compel their 'megalomaniacal' surgical 'friends' (and vice versa) to try this 'surgery' on them. The only non-controversal effect of this surgery will be the rapidly growing 'obesity' of the surgeon's bank balance.

DR. MATHEW JOHN, Bangalore.

BLESSED SINGLEHOOD

With reference to the article, "Single or Married" (May 10), as far as I am concerned, I want to feel deeply, act strongly, be fearless, relate, interact closely with others and yet retain mastery over myself. This I can do only if I am single, so I value my singleness and love my singleness. There is nothing like 'getting married is good or bad' or 'having children is right or wrong'. Whatever one chooses, it should be one's own clear choice.

But in our country, there is a great need to de-emphasize marriage, because most of the marriages are arranged (no clear choice) — therefore the evil of dowry, therefore the oppression of women, bride-burning etc.

USHA DESAI, Bombay.

AN URGENT NEED

My congratulations on your Special Issue on Environment and Conservation. After a long time you have produced an issue that is of interest to all. It draws attention to the urgent needs of the day. The government, private agencies and service-minded bodies should take up this issue at all levels, educating the public and making them conscious of this real threat to humanity.

NANDI KHANNA, Allahabad.

DULL ISSUE

With reference to your Special Issue on Environment and Conservation (May 17), it has become the fashion of the day to talk about pollution without knowing the answer to it. Nowadays so many articles and books are published to attract the attention of the general masses towards this problem and it is being over-emphasized so much that one has lost all interest in reading such articles. You made this issue dull and dead by having so many articles and avoiding your regular columns.

S. SAXENA, Binaga.

NEXT WEEK

ISSUE OF JUNE 28

ADULT-CHILD RELATIONSHIPS

What is the object of this relationship? In current terms, it is to produce a certain kind of 'product'. How does one achieve a relationship that works? There is no 'assembly-line treatment'. But there are pointers that can be followed. A Child Development Consultant provides these.

SAFETY IN THE HOME

A great number of home fires are caused by electrical accidents. A guide to the safe use of electricity in the home and a useful checklist to help you foolproof your system.

WOMEN AT WIMBLEDON

A peak into the prospects of the women competing at this year's Wimbledon championships, and a guess at the possible champ.

ALSO

Chic Kids: Hairstyles and fashions for children

ANNOUNCING

"The Winning Collection"!

BLACK IS BEAUTIFUL

Indira Vasudevan

"MADAM YOU WOULD BE IRRESISTIBLE — IF ONLY YOU WERE BLACK," WAS THE WAY KING IBN SAUD OF ARABIA ONCE BRUSHED OFF AN OVERFRIENDLY WHITE WOMAN. THOSE WHO STILL CLING TO THE IDEA THAT TO BE FAIR IS TO BE BEAUTIFUL SHOULD LEARN FROM THIS ASTUTE MONARCH

We Indians protest — and very rightly — against the colour prejudice of the white race. At the same time we have to admit the general truth of the charge that we are probably the most colour-conscious people in the world. African students in our colleges have lately begun to complain of occasional rude behaviour; and no research is needed to show that the dark-skinned girl's prospects of marriage are decidedly dimmer than those of her light-skinned sister. Husbands too are preferred fair, rather than dark, though in our male-dominated matrimonial market, the girl has not much of a choice.

Regional prejudices are rampant, too. The light-skinned Punjabi tends to look down upon people of other regions, which is ironic if you consider that the Sikh is the staunchest fighter for racial equality in England today.

How did this attitude develop? No one really believes that white, as a colour, is superior to black or any other. We do not like white hair or white eyes. No one uses white umbrellas. There is no prejudice against black cats, horses or dogs. Black chessmen have never been thought to be inferior to the white ones. We do not love white ants.

Apart from all that, we know that the human skin is healthier when it is darker. Albinoes are an unhealthy lot and, in general, the darker races are undoubtedly tougher in their resistance to disease.

Some people think that, as far as the human races are concerned, the whites have always claimed, and been allowed, a superior position. This is not true. Herodotus, who wrote the first European history of note, showers the highest praise on the Egyptians who, he says, taught the Greeks almost all they knew. And it comes out in a casual and oblique statement of his that the Egyptians of his day were black-skinned and woolly-haired. The historian apparently considered colour a matter of so little significance as to be hardly worth mentioning. At another place he records the prevailing opinion of his day that the Ethiopians were the handsomest race in the world. It is obvious that there was absolutely no claim of superiority for the white races in the classical world.

Even during the earlier days of the "Expansion" when the European came up against a variety of hues, he did not pretend to any superiority on account of his skin. He did not even think of himself in terms of colour, though he observed and recorded the differences. The basis of differentiation then was not colour, but religion. We in India too thought and wrote of him as a Christian, not a white man — when we were not using the pejoratives, **huna, mlechha** and **firangi!**

At a later date came the distinction between the European

and non-European. It was recognised that there were plenty of non-Europeans who were white, but were denied an equal status nevertheless in countries like South Africa.

By the middle of the last century the European had emerged as the dominant race the world over; and as he spoke a variety of languages, the only way of identification was by colour. It was at this time that the European began to claim a special position on account of his colour. It had nothing to do with aesthetics, but was merely a matter of racial identification. This was particularly true of the United States of America where the division between black and white tended to obscure and submerge all other differences; and American thinking influenced attitudes the world over during the early years of the twentieth century.

Now, we Indians are a mixed-up lot on account of our long history of foreign rule. Nevertheless, our current prejudice — at any rate the dominant one — is aesthetic, not racial or cultural. No one has ever been denied admission into one of our clubs or hotels on the ground that he was too dark; we only regard a white skin (not white hair or light eyes as in case of the Nordic type) as more attractive. This attitude has a longer history, and its origin is to be found in social, not racial differences.

In most parts of the world the upper classes are lighter-skinned than the lower for the reason that they do not work in the fields and expose themselves daily to the sun. In course of time a white skin became a sign of aristocracy and by a simple extension of that thought, white became beautiful!

Surprising as it may seem, an aesthetic preference for a dead-white skin prevailed among Europeans of a certain period. Those who have read Shakespeare's **"As You Like It"** will remember the scene where Rosalind and Celia decide to run away to the forest. The first step in their plan is to make themselves unattractive, "for beauty provoketh thieves sooner than gold"; and how do they go about it? They darken their faces:

I'll put myself in poor and mean attire,

And with a kind of umber smirch my face;

The like do you: so shall we pass along

And never stir assailants.

It was quite simple. They became lower class girls and were no longer beautiful!

There is also a poem in Middle English (Chaucer's language) in which a "black girl", that is to say, an ordinary, white girl with a bronzed complexion, bemoans her fate and questions the view that a white skin is better. Is not a black skin healthier? she asks. And aren't black girls equally good in the kitchen? And in bed?

This attitude has completely disappeared from Europe. As is well known, Europeans now go to a lot of trouble to acquire a tan, and many of them seem to regard the middle range of Indian complexion more attractive than their own. We know how Indian girls who would hardly rate a second look in Bombay or Calcutta manage to reach the top as fashion models in Bonn and Paris. This is not the case with Europeans only. There is a story told about a white woman who was trying to get friendly with the late King Abd al-Aziz ibn Saud of Arabia. The king tactfully brushed her off with the remark: "Madam, you would be irresistible — if only you were black!"

In India, over the centuries we have been exposed to both kinds of thinking and — alas! — absorbed something of both. It seems clear, however, that our main problem, the matrimonial preference, stems from social snobbery, not really from aesthetic preference.

Can we now detect among our more sophisticated classes a slight shift towards the view that black, if not beautiful, is at least acceptable? Let us hope so. Our national unity, apart from the happiness of individuals, may depend on it.

THE DAY HER GARDEN VANISHED

My mother's eyes boggled in horrified disbelief. Where, in her garden, were all her glorious flowers, her pride and joy?

* * *

I was nine at the time. We had a pet, a beautiful Pekinese dog we called Susie. My step-father's pride and joy was his new French car, a "Charon" I think it was called.

One afternoon I returned home from school to find my mother and the maid sitting — and crying — in the courthouse, doing something I didn't notice. Almost in tears myself, I asked, "Why are you crying?" Before my mother could answer, the maid said 'Oh, it's awful. Your father ran over poor Susie in his car and killed her!"

I, too, began to weep buckets. Finally, I asked, "Where is she buried?" The maid answered, "You know that mound at the first garden gate, on the left — well, there."

Let me explain further. We lived then in a tall old house, with a walled courtyard and hence an old-fashioned courthouse. A door in the wall led into my mother's flower garden.

Following the maid's description of the burial mound, I rushed through the door down to the first garden gate. There, sure enough, was a mound. After lying on it and sobbing some more, I determined Susie's death wouldn't go unnoticed. I picked every flower, every bud, in my mother's flower garden, and placed them all reverently on Susie's grave.

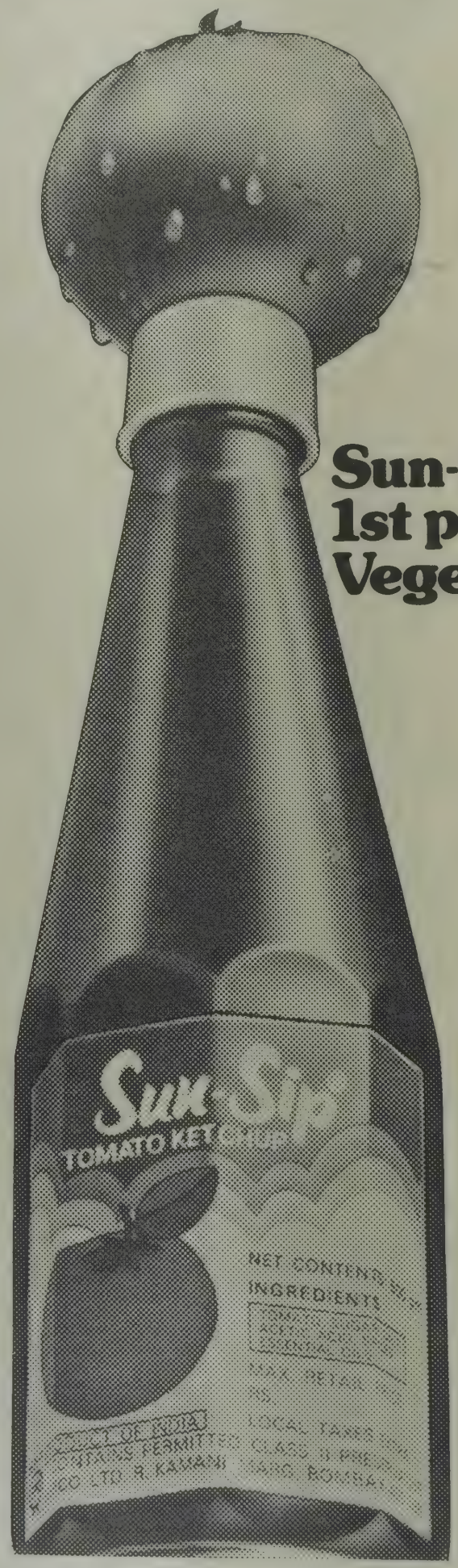
After some more weeping, I returned to the courtyard. Opening the door, I stood awestruck. For there, as large as life, was Susie! Overjoyed, I wept some more, then recalled what I had done. Amidst my tears I stuttered: "You, you should see wha... what I've done to your flowers." My mother and the maid in turn rushed into the garden, and viewed, horror struck, the ruin of what had, only a short while before, been a truly magnificent flower display!

But what could my mother do to me? She hadn't intervened when the maid told that lie! Nor had my mother pointed out that the mound had been there for ages.

But why had they been crying? Unobserved by me, both had been peeling strong onions for pickling!

A. M. S.

King of the ketchups!



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THE BENEFITS OF EARLY MARRIAGE

Dilip Bam

If begetting healthy babies is the prime objective of marriage then it stands to reason that this objective is best achieved by marrying early

When should one marry? When one finds Mr. Right, or Miss Right, as the case may be? Sure, but how long does one wait for the right person to come along? And even when the "right person" comes along, it is usually always a decision of the heart and not of the mind, which is just as well, because if the mind started analyzing, people might not marry at all!

"I love my freedom," or "I don't want to lose my freedom so early," are familiar retorts heard from seemingly marriageable young people when confronted by their elders on the subject of their marriage.

These days it is fashionable to marry late as compared to the norms prevailing a few decades ago. Economic independence, ability to provide for children, housing, all have contributed to this trend towards late marriages. To be sure, these are very very important considerations, but there is another side to it. In fact, there are two other sides to it which favour early marriage equally strongly. One is the physical side and the other the social side, both mainly from the point of view of the children that a marriage brings forth.

Let us look at the physical angle first. Nature has designed the human male to be capable of reproduction at the age of about 16 and his sexual potency is at its peak between the ages of 18 and 25. The corresponding ages for the human female are from 14 to 25 after which the decline begins. This is not to say that men and women cannot sexually perform or reproduce at fifty, sixty or even at seventy. One might generally even agree that the sex act can be more gratifying at forty because years of practice have gone into developing it, than the fumblings of teenagers.

But that is not the point. The point is the quality of the sperm in the male and the ovum in the female, and the quality of health of the mother-to-be during the gestation period, for this is what determines the health of the offspring at birth. Thus, if begetting healthy babies is the prime objective of marriage then it stands to reason that this objective is best achieved by marrying early. .

The arguments in favour of early marriage are therefore manifold. First and foremost, nature would not have designed humans to be capable of reproduction at a particular age unless it intended humans to actually reproduce at that age. Nature's grand design is such that nothing exists without a purpose. Cats and dogs are born blind with a purpose — so that they may not walk away, yet their legs are capable of walking all over the mother in search of milk within five minutes of birth. Deer and other herbivores are born with sight and strong legs so that they can run with the herd within five minutes of birth.

There are other physical reasons as well. Take heredity for example. The longer one has lived on earth, the more one is exposed to the various kinds of pollution which exist today. Apart from this, one acquires harmful habits such as smoking, drinking and the like as one grows older. Also the residual and side effects of the various medicines we take leave their mark on the human body. In the pursuit of material goals and high status, humans in the 20th century work hard for long hours. There is lack of exercise. Not enough sleep. Not enough rest. Plus mental pressure, stress and anxiety. We may not exactly fall sick (though it is a truism that the longer you've lived the more sickness you've generally endured), but all these factors contribute to the decline of the human machine, including the reproductive machinery and hence the product (offspring) of that reproductive machinery.

Then there is the fact that the older the parents, the greater the chances of the offspring suffering from congenital diseases. Illnesses which have hereditary tendencies such as diabetes, arthritis, etc. can be gradually effaced by successive generations marrying early. These diseases are latent in a person till a certain age (generally 30 years) after which they manifest themselves. Thus the chances of an offspring suffering from such an hereditary disease in later life is less if it is begotten of young parents in whom the disease is still latent than if begotten of older parents in whom the disease is already manifest. This aspect was brought out sharply when the sperm bank for Nobel Prize winners was launched recently. Leading doctors and world famous geneticists expressed loud misgivings about the quality of offspring produced by the sperm of old men even if implanted into young healthy women.

Now let us look at the social aspect. The greater the age difference between parent and child the greater will be the emotional difference between them and hence greater the generation gap. The young need a tremendous amount of care, attention and companionship. Rearing children is hard work as any parent will agree.

Obviously younger and healthier parents can do this job better. The old Hindu joint family system was truly a scientific institution based on the above realities. Youngsters were married off in their teens and they reproduced during their teens and early twenties. The young parents who had still much to achieve in life were free to devote their energy to important material pursuits, while grandparents of the infants, still in their prime (being a grandparent at 40 was quite common in India fifty years ago), had the time and the energy to look after the infants.

Also every parent wishes to see his children "well settled" before he retires. This objective is easy to achieve if one marries early and produces children early. They can be educated and launched on their careers and made independent before the father retires and finds himself having to make do with a reduced income.

And healthier children and freedom from anxiety about growing offspring are not the only benefits of early marriage. There are benefits for the marriage itself. It is a fact that as we grow older our habits become more hardened, and the resilience to change and adjust diminishes. Thus late marriages tend to have more adjustment problems between partners. In a study conducted in Delhi in early 1979 of 200 divorced/separated women in the age group 20-48 showed that those who married after the age of 26 had the highest divorce rate.

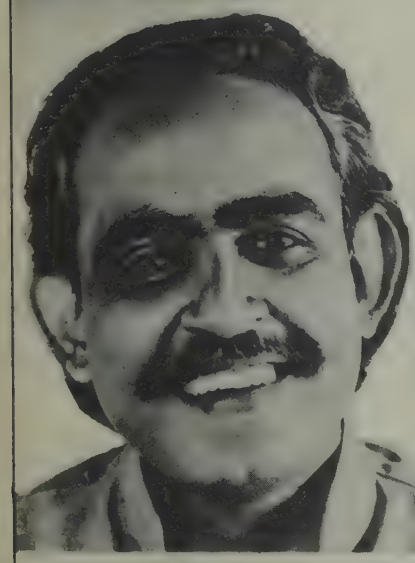
Our government's rhetoric about controlling population displays its usual tendency to approach a difficult problem from the wrong end, for cosmetic remedies. Delaying marriage can only delay population growth, it cannot prevent it. No matter what a government says or does, nature will not allow humans to reproduce before 15, nor will it allow most of them to live beyond 75. Thus, mathematically, if there are X reproducing couples on earth and if each couple begets only a couple of children, then (excepting the insignificant number of people who live beyond 75 or reproduce before 15) there can be only $\frac{75-15}{15} = 4$ generations of a family alive at a time, i.e. eight people, and around the time that a fifth generation is conceived the first generation dies, leaving four generations alive at any given time.

READERS' REACTIONS WELCOME

The above article presents a controversial viewpoint. There are, obviously, other ways of looking at the matter of when to marry and when to start a family. Readers who disagree with the above views and have logical arguments to support their own are invited to write in. Reactions should be restricted to 500 words. They should reach us by July 12. Contributions cannot be returned.

Leonard chills coconut water in Colombo

Leonard preserves tomatoes in Trivandrum



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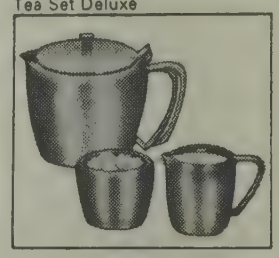
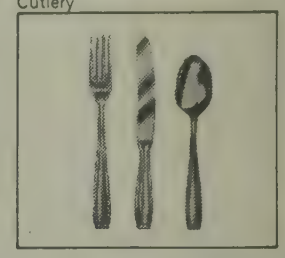


Cutlery



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WHEN A WOMAN BECOMES A WIDOW

Rajmani Kumar

PERHAPS IN NO OTHER SPHERE IS MALE CHAUVINISM MORE BLATANTLY DISPLAYED THAN IN OUR TREATMENT OF WIDOWS; AND THE GOVERNMENT'S OFFER OF A CASH REWARD TO ENCOURAGE WIDOW REMARRIAGE ONLY ADDS INSULT TO INJURY

The moment a Hindu woman loses her husband, she is reduced to a third class citizen, a social outcast who is unwelcome at religious functions, excluded from auspicious events, the despised symbol of "amangalya". Her mangalasutra is snapped, her glass bangles are broken, her kumkum is rubbed off. In the olden days, her head was shaved too, to make her sexually unappetising.

So, when a woman becomes a widow, she not only loses economic security and her sex life, but also her place in society. Perhaps in no other sphere is male chauvinism more blatantly displayed than in our treatment of widows. A widower has no stigma attached to him, he can remarry as often as he wants or can afford, but widow remarriage, although legally permissible now, is still a social curiosity if not a downright outrage, and the widow who remarries attracts a certain odium even today; she is the butt of snide remarks, of prurient comment.

And our penchant for cosmetic remedies has led Government into dealing with this shame on Hindu society by offering bribes to men to marry widows! That is what the Government's offer of a cash award to encourage widow remarriage amounts to — adding insult to injury, because this only officially confirms that widows are not as good as other women and that men who marry them are national heroes to be appropriately rewarded.

Yes, the award is limited to those who marry destitute widows, which only sharpens the point. Rich ones have the jam to attract the fly. So what it comes to is an official admission that widows are an undesirable lot whom men will marry only for their money!

The contrast between a man who loses his wife and a woman who loses her husband even today is unbelievable, as if men and women do not share a common humanity but are different species altogether. A man who loses his wife continues to retain all his personality traits, but a woman who loses her husband suddenly shrinks into a nonperson. Her emotions and appetites are expected to dry up and she is condemned to exist in anonymity until she mercifully dies.

Which brings out glaringly the status of women in Hindu society, that they have no individuality of their own, that in spite of all our tall talk about the woman being a Devi, Shakti, etc., she is still only a male appendage, a chattel. She exists only as a reflection of her husband and when he dies, she too ceases to exist, although at least Sati has been abolished.

A man is permitted to continue his normal life when his wife dies, without the trace of change in his daily routine. He carries on his job, he attends parties, he dresses as flamboyantly as before and he is even encouraged to remarry by his friends and relatives — if he has children because they need a mother, if he has none because he is just as good a catch as a bachelor. Hence a woman who marries a widower is not offered a bribe to do so.

And apart from the insult, this cash award can be positively dangerous to widows who are not all highly educated and wordly wise. Psychologically they become ideal victims for predatory con men on the look out for easy money and free sex. Their economic security lost, their anchor to life snapped, left to fend for themselves without the male guidance to which they have become used, with possibly children to look after, would it be any wonder if they fall victim to some unscrupulous chiseller who promises them rehabilitation as a wife? So all that the Government's misplaced generosity will achieve is hoisting on the hapless widow a human shark who will eat up her substance, make her work, ill treat her children and enjoy free sex unconcerned with how many more children he begets.

Apparently those who made the decision to give this award did not bother to examine in depth the real problems of destitute widows. Had they done so, they would have realised that what they need is not a brand new husband, but the wherewithal to earn an adequate income and to live in human dignity.

To that end Government should arrange for loans on low interest for destitute widows to become self-employed, grant scholarships to their children, also providing them with the necessary text books and notebooks. Government can also help these widows to find full-time or part-time jobs through their employment agencies, giving them preferences in recruitment.

If society were sincerely concerned about the raw deal Hindu society has handed to our hapless widows the first thing to do is to remove the stigma attached to widows and accept them as just as good as any other human being, and to enable them to find a career in which they can earn an adequate livelihood and enjoy security. They may be unfortunate, but they are definitely not sinners, which is how they are treated now.

In this, both social service bodies and our media of communication — the press, cinema, radio and T.V. can play an important role. Social ills are rarely abolished by law. Often the very attempt to deal statutarily with them only intensifies them. The correct way is to change social attitudes by education and persuasive propaganda in both of which social workers and the media can play a powerful role.

The remedy for the woes of destitute widows is to help them lead a normal life without fear of social obloquy or persecution, free from a perpetual sense of insecurity, from a sense of inferiority. Buying them husbands may be a salve to our conscience, but it is the worst way to go about dealing with the problem.

Veena Nag: Company director's wife.
Lived 11 exciting years in Germany
and an inveterate globe-trotter.
Vivacious, bubbling with energy,
knows the best shopping spots on
Oxford Street and 5th Avenue.

When I want airtight containers there's just one brand I buy

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really airtight.
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and snacks crisp longer.
I want my money's worth.
I want to buy the best.

"I trust Brite"

Don't just buy plastic. Buy *Brite*

ATTRACTIVE KERCHIEF BOX

MAKE THIS LOVELY BOX WITH COLOURFUL RAFFIA FLOWERS

Kalpana Jariwala

MATERIALS :

Metal frame for the box and lid 24 cms. square

One circular metal ring 10 cms. in diameter

A loom for making flowers

Raffia — 3 skeins orange, 3 skeins blue, 2 skeins white, 1 skein black

Cardboard piece 24 cms. square

2 pieces of sponge 22 cms. square

2 pieces black satin 30 cms. square

Black thread and needle

Crochet hook No. 12

ABBREVIATIONS :

beg = beginning; dc = double crochet; ch = chain; ss = slip stitch; tr = treble.

METHOD :

Step 1. Using the flower loom and white raffia make outer petals of the flower in the centre, by winding raffia 5 times round outer ring of pegs on the loom.

Step 2. Wind orange raffia 3 times round the pegs of inner ring, then wind with white raffia 3 times.

Step 3. Finish the flower as follows : Starting from 1st peg, insert the needle down and taking it up after the 4th peg, insert it going backwards to the 2nd peg, again go 3 pegs forward and bring it out on 5th peg. Go backwards again on 3rd peg and insert the needle down. In this manner work 3 pegs forward and 2 pegs backwards each time and complete the circle.

Step 4. Repeat the full circle again and hold the petals in shape.

Step 5. Remove the flower from the loom and run a length of yarn through the top white loops. Draw up tightly to bring the loops closer and fasten securely at back of work.

Step 6. Now make 4 small orange rings for corners of the lid working each ring as follows : a) Make 5 ch and slip in the 1st ch. b) 3 ch make 10 tr. in the ring formed of 5 ch, join with ss on top of starting ch.

Step 7. Fix the flower into the ring by working dc through one petal to the ring.

Step 8. Work 5 dc in the ring and again fix one more petal working dc.

Step 9. Repeat 7th step till all the petals are formed in the circular ring, working ss to complete the circle.

Step 10. Using blue raffia work as follows : * (5 ch leave 4 dc of the circle) dc in the 5th dc twice, 2 ch work 3rd ch through ch of orange ring, 2 ch dc after leaving 4 dc of the circle. Repeat from * taking up all 4 rings and ending with ss on the beg ch.

Step 11. Working 3 ss come to the centre of 5 ch loop.

Step. 12. * Now take the frame of the lid and work dc into that, joining the 3rd ch of 5 ch loop. Work 4 dc and make 1 more dc between loop and frame of the lid so that the

Continued on page 42

Photograph : Farokh Reporter

Announcing
INDUSTRIAL TIMES
JUNE 30, 1980

CORPORATIONS WITHOUT CAPITAL

By Mohanlal P. Gandhi

Such business establishments
are not the exception but the rule.

Where Chambers Of Commerce Have Failed!

Apart from upholding
narrow sectarian viewpoints in dozens
of memoranda on official
economic policies, chambers of commerce and
trade associations rarely perform
any useful social duty — a striking contrast to Japan.

STC Plays Safe

STC's has been a profile of ups and downs.
But this vital corporation
still fights shy of penetrating the non-traditional sector.
Is STC delivering the goods?
An evaluation of 25 years of its performance.

Metals Which Poison You!

Beware of the death-traps
that lurk in various industries. Slow poisons are
injected into the systems of unwary workers.

SPOTLIGHT ON THE BUDGET

Rush Now For Your Copy Of

INDUSTRIAL TIMES

NOW enjoy a new friendship...
skin friendship with

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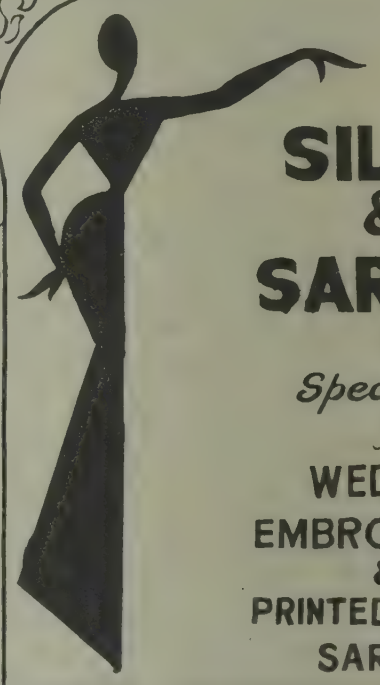
coming shortly with
CREAM & SHAMPOO



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THE WOMEN RIDERS

The All-India 250 k.m. Scavenger Safari Race of motorcycles and scooters organised by the Riders' Club of Baroda on February 17, 1980, was a thrill on wheels and a big success. Ninety-four participants, including two women, took part in this gruelling Safari Race.

Club members include a group of young boys and girls involved in community service and self-development activities, and they work on projects in these areas of interest every year. It was as part of their programme that they launched this gruelling venture, a test of skill and stamina.

The most interesting fact was that there were two women entries: Bina Acupal and Prabha Raghupati were on a Jawa (250 cc) motorbike, while B. Patel and Varsha Patel were on a Bajaj scooter (150 cc).

All of them were very confident about finishing the race when the flag-off was given in the morning.

Many girls in Baroda ride scooters, but very few ride motor-bikes. So these riders were a major attraction on the polo ground when it reverberated to the sound of motorbikes and scooters.

The purpose behind organisIng the race was to test skill, stamina, concentration and coordination between rider and pillion, and to find out the durability of the vehicle.

All the women participants said they enjoyed the destination-unknown feel of the rally most.

Photograph : Siddharth Kalelkar

Such races usually have only male participants, and the men, women, girls, boys and children who turned up to witness the race were enthused by the women riders who were entering what is traditionally a male domain.

When Bina Acupal and Prabha Raghupati went to the dais in the evening to accept the prize from the hands of Dr. Homi Wadia, everybody stood up and cheered them. They were awarded a prize for finishing the race.

They succeeded in settling the doubt the Rallyists might have had on accepting them on equal terms because they rode through water and went through all the problems other participants in the race did. Varsha Patel and B. Patel gave up early in the race.

Baroda, which is emerging a rally centre, can hope for more female bike riders if people continue to support such activities and encourage them.

Shailesh Pandya

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750, 550 and 200 gm packs
Three medium sizes to suit any family's requirements.

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An attractive plastic container for your kitchen.

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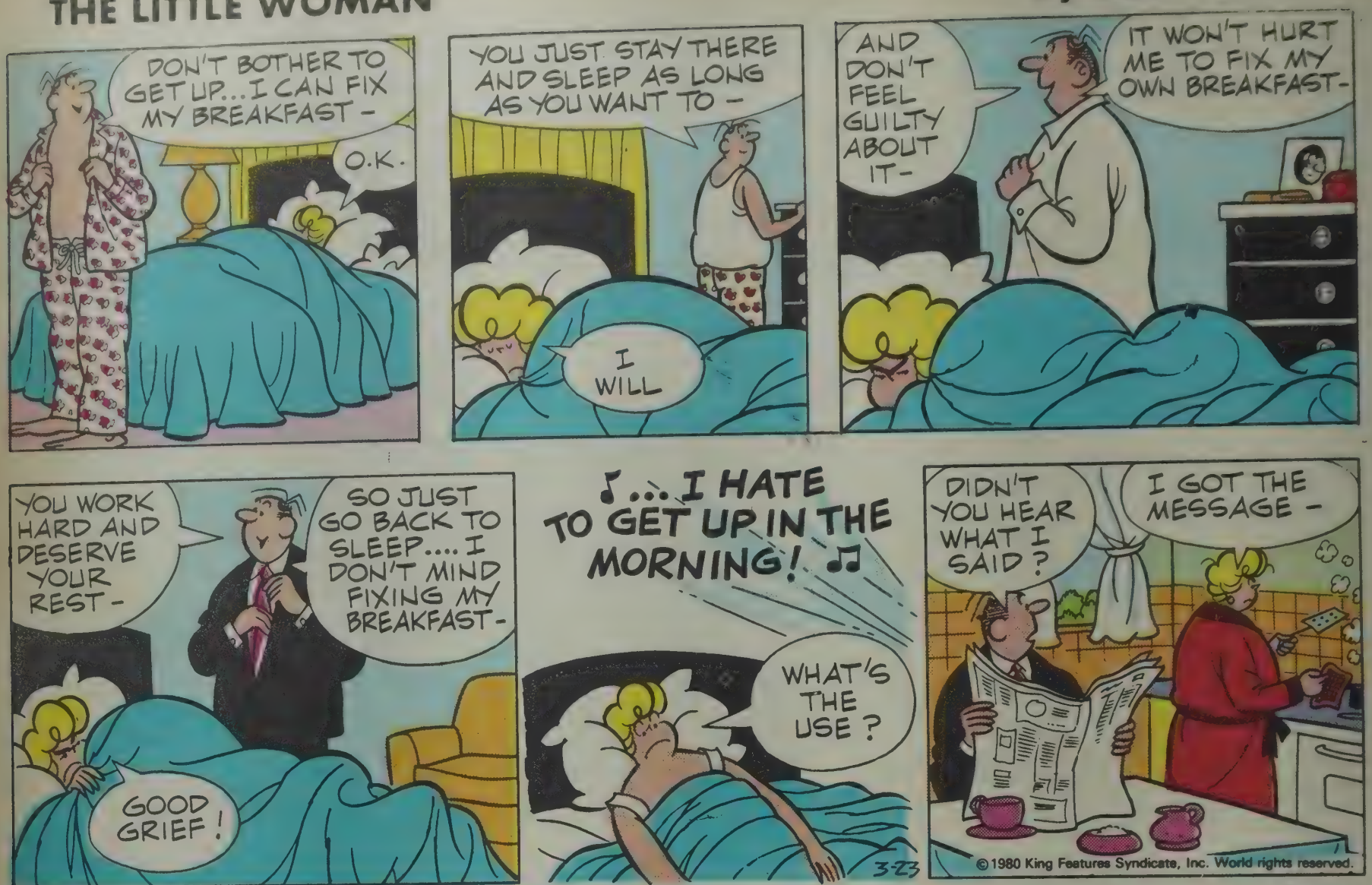
The convenient little pack for single washes and travelling.

Point
PREMIUM QUALITY
DETERGENT WASHING POWDER

THE LITTLE WOMAN

by Don Tobin


DON'T BOTHER TO GET UP... I CAN FIX MY BREAKFAST -
O.K.
YOU JUST STAY THERE AND SLEEP AS LONG AS YOU WANT TO -
I WILL
AND DON'T FEEL GUILTY ABOUT IT -
IT WON'T HURT ME TO FIX MY OWN BREAKFAST -
YOU WORK HARD AND DESERVE YOUR REST -
SO JUST GO BACK TO SLEEP.... I DON'T MIND FIXING MY BREAKFAST -
GOOD GRIEF!
♪... I HATE TO GET UP IN THE MORNING! ♫
WHAT'S THE USE?
3-23
DIDN'T YOU HEAR WHAT I SAID?
I GOT THE MESSAGE -
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THE LITTLE WOMAN

THAT'S A LAUGH!

Purchaser (who is selecting a wedding gift): "Yes, I rather like that. What is the title?"

Picture Dealer: "It's called 'The Coming Storm' — would make a splendid wedding present."

* * *

Suresh: "My wife doesn't understand me; does yours?"

"I don't think so. I haven't heard her mention your name."

* * *

An accused criminal once smirked up to Lord Bacon, trying him as Chancellor, "Your Highness ought to let me free. We're really kin. For my name's Hogg — and Hog's kin to bacon."

"Not until it's hung," said Bacon dryly.

* * *

"I hear Jim had an accident."

"Yes, someone gave him a tiger cub and said it would eat off his hand."

"Well?"

"It did."

* * *

"My brother is working with 5000 men under him."

"Where?"

"In the cemetery."

* * *

The millionaire whose daughter the young man had just saved, was insistent that he accept a cash reward. Finally, to save an embarrassing situation, our hero said casually: "Well, if you insist, just give me a golf club."

A week later he received a telegram from the father.

"Have bought for you the Westend Golfer's Club and am now negotiating for the Sunny Side Links."

* * *

At the New York Immigration Office one form was recently filled in as follows:

Name: Issac Levy.

Born: Yes.

Business: Rotten.

* * *

Restaurant Manager (to orchestra conductor): "I wish you'd display a little more tact in choosing the music. We've got the National Association of Umbrella Manufacturers here this evening, and you've just played, "It ain't going rain no more."

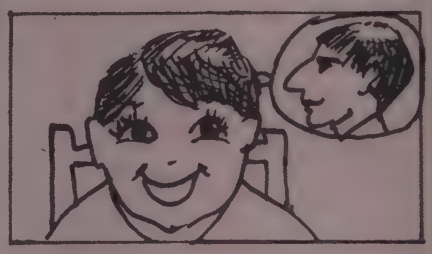
* * *

Waiter: "Your coffee, sir; it's special from South America."

Diner (sarcastically): "Oh, so that's where you've been."

* * *

Barber: "Well, my little man, and how would you like your hair cut?"



Small boy: "If you please sir, just like father's, and don't forget the little round hole at the top where the head comes through."

* * *

"Didn't you claim when you sold me this car that you would replace anything that was broken or missing?"

"Yes, sir. What is it?"

"Well, I want four front teeth and a collar bone."

* * *

Compiled by: George Fegradoe

STEP BY STEP COOKERY

IDLI PIZZA

A quick meal evolved by MALATI KARWARKAR and JYOTSNA PADMAKAR. Prepared from the basic idli dough with varied fillings of your choice.

FOR THE DOUGH :

1 cup udad dal; 1 tbsp. fenugreek seeds; ¾ cup fine semolina; salt to taste.

FOR THE FILLING :

½ cup each carrot and cabbage, grated; 1 cup coriander and mint leaves, chopped; ½ tsp. celery seeds, powdered; ½ tsp. salt and chilli powder; ½ cup cheese, grated; 2 ripe tomatoes; 1 capsicum (optional); 2 medium size onions; 2 tbsps. oil; a container, 20 cms in diameter and 5 cms in depth or suitable to fit your pressure cooker.

FOR THE FILLING :

Mix carrots, cabbage, coriander and mint leaves together. Slice the tomatoes and capsicums into rings. Cut onions into thin slices and lightly fry in little oil to a light brown. Keep aside.

FOR THE DOUGH :

Soak the dal and fenugreek in water for six hours. Grind to a fine paste. Add semolina and salt. The mixture should be of slightly thick, dropping consistency.

1. Pour this dough into a greased container. Cover, leave aside to ferment in a warm place for six hours.

2. When the idli dough has well risen, remove the lid and spread the vegetable filling over, taking care not to disturb the ferment. Spread cheese, sprinkle powdered celery, salt and chilli powder. Spread the fried onions followed by tomato and capsicum rings.

3. Transfer the prepared pan to the pressure cooker and steam without pressure for fifteen to twenty minutes. Cool and remove the pizza from the cooker. After slight cooling, loosen the pizza edges with the help of a knife. Remove onto a serving plate with the help of a spatula.

4. Decorate with capsicum and tomato rings. Cut into wedges before serving.

1

2

3

4

Photograph : Taiyeb Badshah

WOMEN IN FOCUS

MEHER CONTRACTOR

THE FANTASTIC REALM OF PUPPETS

Tapati Mookerji

Recently the Children's Little Theatre in Calcutta was the venue of the National Children's Theatre festival to ceremoniously end the International Year of the Child. Presiding over the festival was Meher Contractor who has put India on the world map of puppetry. Meher Contractor has worked for, studied, created and taught the art of puppetry since 1950. She has written and illustrated a valuable book on "Creative Drama and Puppetry in Education", and written and compiled the issue on "Puppets of India" for MARG. She has taken the fascinating world of Indian puppets to many parts of India and given lecture-demonstrations in Europe, America, Africa, and Asia, and a documentary film was made on Meher Contractor and her work in Rome in 1972. To top it all, Meher Contractor is the first Indian to be selected Vice-President of the Union International de la Marionette in 1964.

Meher with her puppet, 'Dadaji'.

Born in 1918 in Panchgani, Meher studied for the teacher-artist course and was invited to continue her studies in London. She specialised in portrait painting, book and fashion design and gained admission to the Royal Academy, London. Unfortunately, the Second World War broke out and she had to return home, and got married in 1939. It was while teaching crafts in the Shreyan Experimental School, Ahmedabad, that a friend, Mrs. Mangaldas introduced her to puppets, and it was a clear case of love at first sight.

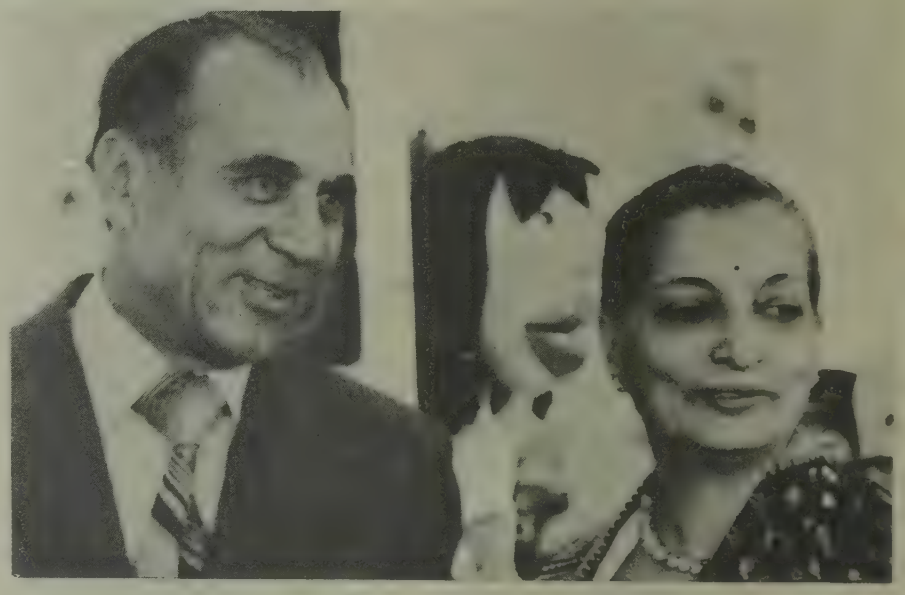
In 1957, after she had produced a puppet show in Delhi, the Czech Ambassador was so fascinated that he invited her to Czechoslovakia where the International Puppet Players Union were meeting and she was elected to this august Union as a member. The British Council sponsored her for a study-course in creative drama and project teaching in London and Meher returned to start teaching puppetry in 1958 continuing this vocation for the next two years.

The true artist does not stand still but goes ahead with experiments, so when Kamala Devi Chattopadhyay asked her to work for the Bharatiya Natya Sangh in Delhi as Puppet Project Director in 1964, she gladly agreed. She conducted teacher training courses all over India, and experimented with puppets for children's stories. In 1958 she was chosen to be on the International Jury of the Puppet Festival in Rumania. In 1968, Meher entirely took over the work at "Darpana", Ahmedabad, and concentrated on training professional groups, teachers and social workers through her comprehensive courses.

Meher has done much research in the history of puppetry. Puppetry was used, as Meher and others are using it also sometimes, to propagate religion, social and civic sense, literature and history. "There are many charming myths about its origin," said Meher. "Siva and Parvati according to one tradition, created the first puppet in India. It went to Europe and the West through travelling gypsies who used puppets to entertain people and thus make some money."

"When did the modern world wake up to the potential of puppetry?"

Meher Contractor said, "The great world awakening to the magic of puppetry started in a little cafe in Paris called the 'Chat Noir', where artists and playwrights of repute met some humorous items. Out of all this, blossomed an organisation called the Union International de la Marionette in 1929. Their mission was to get the artists and puppeteers of the world together to explore and revive puppetry throughout the modern world."



At the opening of the Central Puppet Theatre, Tashkent, Meher is seen with Mr. Makhomad, an award winning artist of the Soviet Union.

Meher Contractor believes that the art of puppetry can be used in education, occupational therepy, mass communication and even advertisment. As Chairman of the Third World committee of the UNIMA, she is determined to see that puppetry acquires greater dimensions and status and to encourage the five basic types of puppets, the Glove, the Rod, the String, the Shadow and the Finger to be combined and projected in new forms of ingenuity by aspiring artistes. And there is no end to the ingenuity of the puppeteer. Meher enumerated a few when she said, "We have them huge as in the moppets of Jim Henson in USA or tiny, made just from two balls worn on the fingers as the famous Russian, Sergei Obrastzov shows them. There can be fantastic puppets created from paper or by huge cane baskets worn by actors or even by just using different umbrellas, to emote, as used by the famous Frenchman, Yves Joly."

BEAUTY

FOR A GLOWING SKIN

Your skin can be one of the greatest beauty assets if you take good care of it. A well-balanced diet, proper exercise and fresh air, enough sleep and regular care are essential for a lovely skin.

A beautiful skin is created from inside as well as outsde. Nourish your skin with a good supply of Vitamin A, B-complex and C. Include in your diet leafy green vegetables, citrus fruits, eggs, lean meat and milk. Don't over indulge in sweets and chocolates, fried and spicy food which result in pimples and blemishes.

Exercise daily. This improves blood circulation, brings colour to your cheeks and makes your skin glow. A brisk walk daily is a good exercise, breathe deeply as you walk.

Sunlight helps produce skin the needed Vitamin D but don't expose yourself to it in excess.

Adequate sleep and rest are absolutely necessary for your skin. Eight-hour sleep is a must. Fatigue makes the skin pale, washed-out, saggy and colourless.

Your skin is also an indicator of your feelings — if you are tensed this will show on your skin. Tackle your emotional problems too and try to solve them if you want your skin looking young and petal smooth. Above all... relax.

You should give your skin basic minimum care by cleansing it thoroughly, toning, lubricating, moisturing and protecting it.

If you are allergic, that is, your skin is sensitive and reacts to certain ingredients in cosmetics producing ill-effects, avoid such products.

Remember to remove every trace of make-up before retiring for the night. Left overnight, it tends to clog pores giving rise to infection.

Elbows and feet should be scrubbed well to get rid of the roughness.

Know your basic skin type and give it the special attention it needs.

Oily skin is prone to enlarged pores, blackheads, pimples, so keep it absolutely clean. Avoid the use of oily preparations.

Dry skin chaps and flakes easily. Make a habit of lubricating it with oil, cream or lotion.

After the age of 30, skin needs special attention. Lubricate it daily and use a moisturiser because the natural supply of estrogen hormone starts slowing down.

Kiyoko

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A few drops change a simple dish to a special one

New Rasna Food Flavours are here! Just one drop of Rasna per serving changes an ordinary dish into an exciting one...giving it all the aroma of your favourite condiments!

New Rasna Food Flavours enhance the aroma and appetite appeal of a large variety of dishes and drinks: from pulaos and curries to kheer and puddings... from tea and coffee to sherbets and lassi. And so economical! Each pack contains 200 concentrated drops—enough for 200 servings. So you can give a special touch to every meal, every day!

Choose from a versatile range: elaichi, kesar-elaichi, clove, cinnamon, masala mix.

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A lovely new range of borders and motifs for you to paint or applique on crisp pastel shaded organdies or to embroider them in silk thread with a tint of zar on sheer chiffons for more formal wear.

Indian Motifs

Dinoo Vacha

Try to be original when setting a border design. It would also look lovely on the patli pleats if placed vertically at intervals.
Repeat border again at pallav.

Motifs too can look original if appliqued on checked or striped sarees, or on chiffons at the "matha patti' and pallav edge, and worked in delicate touches of zari.

If wearing a salwar suit, try embroidered motifs at the hemline, one in each corner.

MARRIAGE

Subhash Chandra

When the marriage of the only son of rich and fond parents takes place, it is bound to be a gorgeous affair — the function becomes an occasion to display, rather vulgarly, the wealth of the family by making available every possible luxury and delicacy to relatives and friends. It was, therefore, natural for Sunil's friends to demand from him a cocktail party immediately before the "barat", so that they would be in good humour and high spirits to lend colour to the marriage procession by showing their dancing prowess.

There was therefore, everything befitting the marriage of a millionaire's son — a colourful sprawling shamiana, hung with chandeliers and festooned with buntings; a myriad of colourful lights twinkled through the large compound, and bulbs with silver threads fluttering around them to look like sun-rays, were strung up turning night into day. Right in the middle of the shamiana, there was a large and luxurious carpet, on which ornate chairs were arranged for the near relatives and V.I.P. guests to watch the "sehrabandi" ceremony. A portion of the road had been appropriated for the function and fluorescent tube lights shone on either side of the road, and colourful buntings criss-crossed it. The road had been coloured pink by spreading on it coloured saw-dust and the pavements on both sides were made to look green by the same device. There was a welcome arch, made of paper-leaves and flowers which, by manipulation of light, looked very real.

Sunil's father, Mr. Ram Nath Chopra, was a wholesale dealer in sanitary ware who was now contemplating setting up a factory for manufacturing sanitary ware himself. He had long experience and a thorough knowledge of the trade, and a bank account which was bursting at the seams. But he had one obsession. He had some unfortunate memories about liquor and was sternly against boozing on the solemn occasion of his son's marriage.

"But Dad," Sunil remonstrated, "the marriage procession will be a flop if my friends are not treated to drinks. It will be so dreary. You will not like that, will you?"

"No, but more than that, I will dislike the sight of tipsy young men behaving like street urchins on the road, and kicking up shindies at the bride's place!"

"I will never be able to face my friends," said Sunil, half pleading, half irritated.

"That is your problem," replied Mr. Chopra unsympathetically.

Sunil grew sullen and desperate. He decided to try another line. "Well, Dad, if you are so adamant, then I refuse to marry. I am not going for 'sehrabandi' and you can tell the guests that the marriage has been cancelled!" he said, thinking he had played his trump-card.

But it boomeranged. Instead of buckling under this attempt at blackmail, Mr. Chopra replied sedately, "What you are forgetting at this moment is that you were dying to get married to Sunita. It was because of your pleadings that I took the initiative and broached the matter to her parents, even though I was the boy's father. If you think drinks are more important to you than Sunita, it suits me fine!"

Sunil stood defeated, crestfallen and frustrated, not knowing what to do next, when Mrs. Chopra walked in and saw her husband and son confronting each other resentfully.

"What's the matter? Both of you are wanted outside for 'sehrabandi' and you are having a conference here!" she said.

"Your son doesn't want to get married. You can go and tell everyone about it."

"Mom, now you be the judge," said Sunil in a placatory tone, for he knew his father's stubbornness. "My close friends are insisting on a cocktail party before the marriage procession and Dad is not granting permission. You know there are always drinks on these occasions."

Mr. Chopra recalled to his wife the death of his father. "You know how my father died..." he reminded her. "He drank

himself to death on the day we hosted the reception. . . just the day after my marriage!"

Mrs. Chopra said, oozing sympathy, "Yes, my dear, I remember it very well, but let us not talk of such sad things today."

She was anxious to set things moving somehow. The thrill, the sense of importance of being the bridegroom's mother, the pleasure of receiving an unending stream of friends and relatives, their congratulations and gifts, filled her mind. She had to reconcile the opposing views of father and son, and both views had some logic. So she said tactfully to her husband, "You have cause enough to fear alcohol, but then it shouldn't be blown out of all proportion. We'll serve Sunil's friends just a peg or two each of Scotch. That will make them merry without becoming rowdy." Then, without giving a chance to her husband to think up an objection, she turned to her son and said, "Now hurry up, and see to it yourself that nobody exceeds two pegs."

WOMEN WAILED AND CHILDREN SCREAMED. THE SCENE OF HAPPINESS AND MERRIMENT SUDDENLY TURNED INTO ONE OF MOANING AND GROANING. THE MARE, ALREADY TENSE AND EDGY, BOLTED AWAY WITH THE BRIDEGROOM

After Sunil had left, Mr. Chopra asked stiffly, "Do you really think they will keep to the limit?"

Instead of answering, she put her arms round her husband's waist and dragged him out saying, "Now be a pet and don't be a spoil-sport."

* * *

While the "sehrabandi" was being performed, the guests were being lavishly served with cold drinks, cashew-nuts, cheese pakoras for the vegetarians and chicken soup, fish-fingers, mutton-tikka, seekh-kabab, for the non-vegetarians.

And now came the time for "ghurchari" (riding the mare). One of Sunil's maternal aunts put a garland, with currency notes woven into it, round his neck; then the other aunt did the same and many other relatives followed suit. Amidst auspicious songs sung by the ladies, the bridegroom mounted the gorgeously decorated mare. The band struck up a tune and the marriage procession was ready to proceed to the bride's house. Sitting upright, holding the bridle, a sword dangling by his side, in his glittering "sehra" (bridegroom's crown), Sunil imagined himself a prince of yore. Aided by the euphoria induced by the liquor his friends had forced him to consume, the illusion grew strong and he looked upon the people around him as his retinue, ready to do his bidding.

As the band began to play an English tune, some youths jumped into the arena and began to dance. Their dance consisted of prancing and jumping about in all sorts of odd postures and writhing as if in the grip of some unbearable pain. All the dancers reeked of liquor. Some of them were intermittently yelling a loud "H-o-o-o-a," and one of them lay down on the road, beating his legs and arms on the ground, while another, bending over him, played the "been" with a handkerchief held between his teeth and hands.

The procession thus crawled some distance and the excited baratis made some small children join the dancing. They thumped their tiny feet on the road, swayed their bodies and flung out their arms in imitation of their elders. The fond, ecstatic parents and relatives waved currency notes round the children's heads, which were promptly collected by the bandmaster.

Obviously Sunil had allowed his friends much more than the two pegs his mother had prescribed. One of them now pulled a girl into the dancing, followed by many others, and in a trice, many girls and gorgeously dressed ladies were gyrating, stamping enthusiastically, and swaying their hips to the hearty amusement of the bandwallas, and petromax bearers and, of course, the passersby.

Just then, one young man, suddenly broke loose and after hopping around madly among the women, took it into his head to go to the mare, and standing in front of her, to strike heroic postures. The owner of the mare requested him not to indulge in these antics near the mare, but he was properly snubbed.

And then the predictable happened. The man in his drunken frenzy tried to hold the mare's snout in both his hands and kiss it. Meanwhile a particularly loud explosion of fireworks occurred. The bridegroom, who had been getting irritated and offended at the audacious antics of his retinue, angrily goaded the mare, poking it hard in its side with his heels. The mare, already tense and edgy on account of the excessive lights from the petromax lamps and the blaring din of the band, and the noise of the firework, bolted with the bridegroom, trampling the drunk and throwing down and injuring many.

Women wailed, children screamed, the injured groaned. The scene of happiness and merriment suddenly turned into one of moaning and groaning.

Instead of reaching the bride's place, the bridegroom and many others reached the hospital. Some were discharged after first aid, but the bridegroom had fractured one arm and had to wait for two months before he could ride a mare again.

But this time there was no mare, nor a marriage procession, nor any boozing. Sunil got married in a temple and it was a simple, low-key affair with only a handful of close relatives present.

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EGGLESSLY YOURS!

Our theme this week will enable you to try out various mouthwatering desserts made without eggs. Curious though this may sound, these light eggless desserts are heavenly and will be greeted with great enthusiasm, especially after a heavy meal. Make use of fresh fruits, leftover cakes and bread slices, and cook up sumptuous desserts, each with an original flavour. These recipes are so quick and easy for you to prepare — choose one for tonight!

Premila Lal

SHAHI TUKRI

12 bread slices
1 pint milk
10 green cardamoms
240 grams sugar
½ tsp. saffron
240 grams khoya
2 tsps. essence
4 silver leaves (varakh)
30 grams almonds (optional)
15 grams pistachios
4 preserved cherries
Ghee

Cut the bread into rectangular squares, discarding the hard crust. Fry in ghee till golden brown. Remove from ghee. Boil milk with crushed cardamoms and dissolve sugar and saffron in it. Soak the fried bread in this prepared milk for a few minutes. Then remove the slices and keep aside.

Mix khoya into the milk and heat for five minutes. Then add the bread slices and continue to cook on a low heat till the mixture thickens. Turn the slices over a couple of times with a flat spoon. Add essence, remove from heat and leave to cool for a while. Spread it carefully in a serving dish, garnish with silver leaves. Chop and sprinkle almonds, pistachios and cherries on top. Serve cold.

FRUIT AND JELLY BASKET

1 tin mixed fruit cocktail
1 packet raspberry jelly
3 cups milk
2 tbsps. cornflour
1 muskmelon (elongated)
4 tbsps. sugar
¼ tsp. vanilla essence
FOR DECORATION:
A few glazed cherries
1 orange
A few angelica leaves

Cut the muskmelon lengthwise into half. Scoop the fruit with a potato scooper. Keep these tiny balls aside. Scoop out the fruit completely leaving the outer skin intact. Keep aside. Now prepare the jelly following the instructions given on the packet. Cool and pour into the scooped melon. Leave in

Photograph : Taiyeb Badshah

the refrigerator to set. Meanwhile, heat milk together with the sugar. Mix in the dissolved cornflour. Cook till thick. Cool. Add essence. Mix in the mixed fruit along with the remaining chopped melon. Cool in the refrigerator. When the jelly is almost set, pour the cornflour along with the fruits over the set jelly. Freeze till well set. Before serving, decorate the basket with cherries, orange slices and angelica leaves. Place the melon balls around the edge and affix a wire to serve as the handle.

MACARONI PUDDING

300 grams macaroni
¼ litre milk
1 tbsp. butter
Pinch of salt
½ tsp. nutmeg
3 tsps. sugar
1 tsp. rose water

Boil water and toss in the macaroni, broken into bits. When cooked, drain well. Mix the macaroni with the milk, butter, sugar and salt and simmer for about fifteen minutes. Remove from the fire and stir in the rose water. Pour into a well greased pudding dish and sprinkle with the powdered nutmeg. Bake in a moderate oven for twenty five to thirty minutes.

CARAMEL BANANA

6 bananas
100 grams sugar
2 tbsps. water

Heat the sugar and water in a frying pan. Simmer very gently until a caramel sauce has formed. Peel the bananas and place them whole over the caramel. Remove from fire and turn with a wooden spoon until the bananas are well coated with caramel. Put the fruit into a warm dish and pour the remaining caramel sauce over it. Serve warm.

BAKED FRUIT CHARLOTTE

750 grams cooking apples
4 tbsps. sugar
1¾ cups breadcrumbs
¾ cup suet, shredded
Pinch of cinnamon powder
1 tsp. lemon juice

Peel and core the apples. Cut into small cubes and place in a pan with three tablespoons sugar, lemon juice, cinnamon and very little water. Bring to the boil, lower flame and simmer gently until the fruit is tender. Stir in the remaining sugar and cook for a minute. Remove pan from fire and keep aside.

Mix the suet and breadcrumbs together lightly. Grease a pudding dish and use some of the breadcrumb mixture to press in a layer at the bottom of the dish. Bake in a moderate oven for about ten minutes and remove.

Now place some of the apple mixture in a layer over the breadcrumbs. Fill with alternate layers of apple and breadcrumb, ending with a layer of breadcrumbs. Return to a moderate oven and bake for about forty five minutes or one hour, or until the top is a rich brown colour. Serve hot or cold.

SWEET POTATO KHEER

500 grams sweet potato
1 kg sugar
1 litre milk
¼ tsp. cardamom seeds, crushed
250 grams dates, stoned and chopped
1 tsp. pistachio nuts, chopped
2 tsps. raisins

Boil, skin and mash the sweet potatoes while still warm. Boil the milk in a pan then reduce heat to simmer. Stir in the sugar and mashed potato and keep stirring till the mixture reaches a smooth consistency. Add the dates and continue to simmer until thick, stirring frequently. Pour into a pudding bowl, sprinkle cardamom and garnish with raisins, and pistachio nuts. Serve hot or cold.

PUDALAMBOO

1 coconut, grated
125 grams black gram dal
60 grams cashewnuts
6 cardamoms
½ kg sugar
125 grams ghee

Soak the dal in water for an hour. Drain well, and grind to a paste with a little water. Add cashewnuts and cardamoms and keep aside. Extract thick milk from the coconut and dilute it with water to measure 1 pint. Add sugar and stir. Now make small balls of the dal paste and fry in oil to a golden brown. Leave these to soak in the coconut milk extract for one hour.

COCONUT MANGO FOOL

6 ripe mangoes
1 coconut
Sugar to taste
½ tsp. cardamom powder
A pinch saffron
A pinch salt
125 grams cream

Wash and peel the mangoes and squeeze out the pulp into a mixing bowl. Pass through a coarse sieve. Grate the coconut, add hot water and extract a large cup (about ½ pint) of thick coconut milk. Mix with the mango pulp. Blend in the sugar till dissolved. Add cardamom, saffron, and a pinch of salt. Chill and serve in tall glasses with fresh whipped cream.

BAKED PHIRNI

½ litre milk, prepared from skim milk powder
50 grams ground rice
15 grams butter
Cardamom for flavour
Sugar to taste

Take a little of the milk and mix it with the rice flour to a creamy consistency. Heat the remaining milk to boiling point. Stir in the ground rice and stir constantly on a low flame until the mixture thickens. Add sugar to taste and flavour with cardamom. Remove from fire and pour into a greased ovenproof dish. Dot with butter and bake in a moderate oven for about half an hour or until lightly brown on top. Serve hot or cold.

SWEET PURAN POLI

350 grams Bengal gram dal
525 grams wheat flour
½ coconut, grated
450 grams sugar
½ tsp. cardamom powder
A pinch salt
¼ tsp. turmeric powder
Ghee

Half an hour before preparation, soak the dal in a little water. Sieve the flour and knead to a dough with a little water and ghee. Boil the dal. Add the coconut to the dal and mix well. Place mixture in a pan and add sugar. Heat over a low fire, stirring constantly until the sugar dissolves and the mixture becomes doughy. Remove pan from fire and add the cardamom. Grind the mixture to a paste and form into balls. Keep aside.

Make small balls of the flour dough. Make a depression. Fill with dal balls and cover. Flour on a rolling board and roll out thinly. Fry on both sides in a little ghee.

NEW GIFTS FOR OUR COOKERY WINNERS

Prize winners of our Weekly Contest will receive, from January 1980, in addition to the usual Rs. 50.00 cash prize,

1) A 9-cup Storefresh container from **TRU PTI INDUSTRIES,** Bombay, 2) A Gift Hamper from **CORN PRODUCTS** containing Brown and Polson Custard Powder, Rex Jelly, Rex Baking Powder and Davis Gelatine and, 3) A compact gift packet containing all the Spices and Spice powders from **P. MITTULAUL LALAH & SONS,** Madras.

So send in your original vegetarian or non-vegetarian recipes accompanied with a coupon, to the Cookery Editor, EVE'S WEEKLY, Bombay Samachar Marg, Bombay 400 023.

RECIPES FROM OUR READERS

Mrs. Enid D'Cruz, Thane.

MANGO PACHADI WITH FRIED MACKERELS

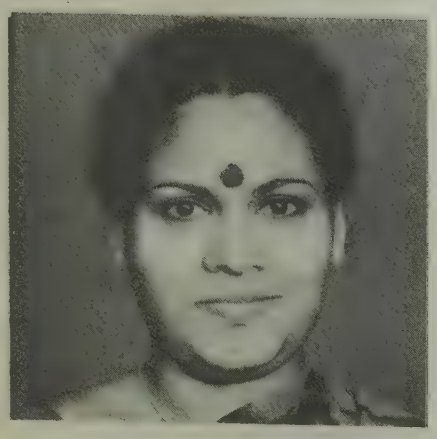
2 large green mangoes
6 mackerels
½ coconut
1 inch piece ginger
3 green chillis
1 tbsp. mustard seeds
2 tsps. chilli powder
1 tsp. saffron
A sprig curry leaves
1 onion, sliced
2 tbsps. oil

Grind the chilli powder, saffron and salt to a fine paste and keep aside separately. Grind the coconut, ginger, green chillis, mustard seeds to a fine paste and keep separately.

Clean the mackerels thoroughly and remove the head. Make a few slits over them. Rub in the chilli paste. Marinate the mackerals for about one hour. Deep fry till golden brown.

Peel and slice the mangoes. Mash the mango and cook till tender. Remove from fire and add the ground coconut masala. Add salt to taste.

Heat oil in a kerahi. Splutter the mustard seeds. Add the sliced onions. Fry till the onions turn pink. Put in the curry leaves. Pour in the mango preparation and cook till the boiling point is reached. Remove from fire and put in the fried mackerels. Keep aside for half an hour before serving.



Miss Jayashree Sukumaran, Kerala.

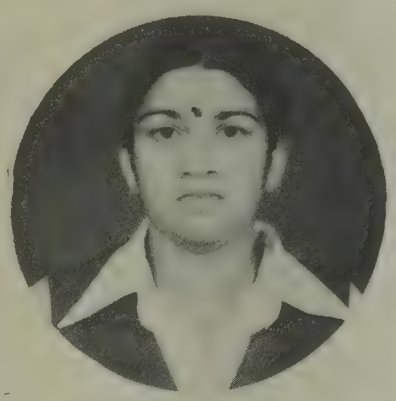
CHICKEN SHRED

1 small chicken, boiled
5 large onions
2 large slices fish
5 green chillis
1 inch stick cinnamon
3 cloves
1 bay leaf
2 cloves garlic, ground
2 inch piece ginger, ground
2 tsps. chilli powder
A pinch turmeric powder
A bunch coriander leaves
Curry leaves
Juice of ½ lime
¾ cup refined oil
Salt to taste

Shred the chicken and keep aside. Cut the chicken heart, liver, and fish slices into small pieces. Slice onions. Heat the oil. Put in the cinnamon, cloves and bay leaf. After a minute put in the curry leaves. When it begins to crackle add green chillis. Add the onions. When the onions turn light brown add the ginger garlic paste, chilli and turmeric and fry for a minute. Add the chopped liver, heart and fish pieces. Sprinkle enough water to cook. When well cooked add the shredded chicken and required salt and let it turn little dark brown. Add the lime juice and mix well. Remove from the fire. Garnish with coriander leaves.

WEEKLY WINNER

Kiran Desai, Karwar.



Kiran wins Rs. 50/- for this week's best recipe plus a 9 cup Storefresh container from Trupti Industries, a gift hamper from Corn Products and P. Mittulaul Lalah and Sons, Madras.

MANKYO TREAT

2 cups raw rice
2 eggs
4 tbsps. cheese, grated
½ cup beef mince, cooked
½ cup ham, chopped
½ cup bacon, chopped
2 onions, minced
2 green chillis, minced
½ ginger, minced
2 tbsps. garam masala
2 tbsps. ghee
Coriander leaves, chopped

Soak the rice in water for ten minutes. Grind to a smooth paste with a little salt. Make pancakes out of this mixture and keep aside. Heat ghee and fry the minced onion, ginger, green chillis. Add all the meats and fry well with garam masala.

Now lay each pancake open. Arrange meat mixture on one half of the pancake and roll neatly like a cigar. Similarly make the other cigars.

Place the pancake cigars in an ovenproof dish. Beat eggs and cheese together and pour over pancakes. Bake in a moderately hot oven for twelve minutes, or until the top is golden. Serve hot. Garnish with chopped green coriander and tomato rings.

ANNOUNCEMENT MONTHLY COOKERY QUEEN CONTEST

All cookery contestants for the monthly Cookery Queen Contest have to send in their recipes, non-vegetarian or vegetarian, according to the subjects specified for each month. We give below subjects for the coming three months to enable you to send in your entries well in advance.

August, 1980
PASTA PREPARATIONS

September, 1980
PRESSURE-COOKED DISHES

October, 1980
CASSEROLE COOKING

All entries for August should reach us latest by July 5, September entries by August 5 and October entries by September 5, 1980.

COOKERY CONTESTANTS!

Revised Contest Rules

1. Each recipe must be accompanied by this coupon.
2. The author of each selected entry will be informed in advance and requested to send a passport size photograph of herself to be published along with her recipe.
3. The recipe must be original and not copied from a cookery book, a magazine of any other published material The prize-winner shall have to sign a declaration to that effect before the announcement is made and the prize awarded.

Address your entries to the Cookery Editor, EVE'S WEEKLY, Bombay Samachar Marg, Bombay—400 023.

SAREEKA:

The Men In Her Life

A. T. Jayanthi

Sareeka's life is one of those genuine rags to riches stories. She relentlessly fought against the dirt and squalor she was left to contend with as a child and arose from it triumphantly. Now she lives in the lap of luxury with all that she could ask from life from the material point of view. But has she found happiness?

Sareeka mulls over this question for a moment and then says quietly, "Happiness is relative. I'm happy as well as unhappy. I faced hardships as a child, there were occasions when my mom and I had to go without a square meal in an entire day, but I guess mom and I were happy we had one another for solace during this unhappy phase. Thus you see it's all interrelated. I'm content with life, but I'm not ecstatically happy, nor am I terribly unhappy. Life has its ups and downs, but then that's what makes life more interesting and a challenge.

This is Baby Sareeka grown into a mature woman now and enriched by all her experiences in life. She has had her share of infatuations and love. The much publicized ones of course are her link-ups with Sachin, Mithun and most notably, the latest, with Kapil Dev. Sareeka dismisses Sachin and Mithun with a shrug. "I don't want to talk about those boys. Honestly they're so juvenile. Even now nearly four to five years after the break-up, every time they give an interview they still keep flinging accusations at me. In both cases when the relationship turned sour I was the vamp of the affair and they the innocent victims. I'm sick of it and wonder how I could even have been so foolish as to get involved with people like them in the first place. I really must have been a really empty-headed juvenile."

" The Kapil Dev thing was totally fabricated by someone as a publicity stunt. I don't know who was behind the whole thing, it certainly wasn't me. I like Kapil, he is nice but for heaven's sake I'm not having an affair or something. ' Of course, like a typical male when he was around with me he'd shrug off the entire publicity with an unconcerned 'No problem' and promptly go and give interviews saying that I was the one using him for publicity. Why should I use him for publicity? I've been in the limelight for a long time now, whereas he's just stepped into it. I'm happy that he's engaged now, because it clears up everything. But believe me, the press doesn't want to see me unattached for long, so according to a certain magazine Chandra Barot is my latest. I must tell you that it does great things to my morale to have a string of men linked up with me as if I'm irresistible or something. After all this, who can blame me if I go on an ego-trip?"

Sareeka was shooting at Sahyadri, the Chief Minister's bungalow for the Ramsay "horror brothers" with Deepak Parashar as her co-star and greeted me full of **joie de vivre** and as usual set about repeating all her mad jokes from her favourite Mad comics. Amidst all our hysterical shrieks of laughter Deepak decided to be very funny and started to taunt her about Kapil. The laughter froze on Sareeka's face and she gave Deepak one of her famous cold, haughty looks. The jokes petered out and they all marched out to give their shots in cold silence.

Photograph : Girish Shukla

PEOPLE KNOWN AND UNKNOWN

Religious literature has become big business. Every year, India produces slick, glossy magazines and books propagating the teachings of a particular godman or swami. These are then sold at fabulous prices to the spiritually hungry West. The swami meanwhile makes a neat packet, as all the writing, processing and printing, as well as the editing, are done free of charge by talented, ever-willing devotees. The latest on the scene is **Ma Deva Layo** (30), an English woman, who has recently taken over as editor of "Sannyas". A well brought out magazine from the Rajneesh Ashram, Pune, it is a vehicle to popularise Rajneesh's brand of philosophy. The 5,000 copies printed once every two months at Rs. 10 each, are eagerly bought by his devotees all the world over. And just to make sure the message of salvation gets across, the magazine is advertised in cinema slides in the various Bombay theatres.

* * *

Moshe Dayan's secret visit to India last year has suddenly gained prominence and is being explained away by an embarrassed Morarji Desai and Atal Behari Vajpayee with various excuses. But when I gave the story to a paper last year, it was rejected with a "What utter rubbish! We don't believe it." According to my sources, Dayan arrived incognito at Bombay's Santa Cruz airport at night, got into an Indian Air Force plane and was whisked off to Delhi. There, a black, bullet-proof Mercedes waited for him. He was with the then Prime Minister and his son Kanti Desai for about two hours and left the country the same way, well before daybreak. And for a person travelling incognito his ego got the better of him. He presented some people here with copies of his autobiography, and autographed the front page of the book with a flourish!

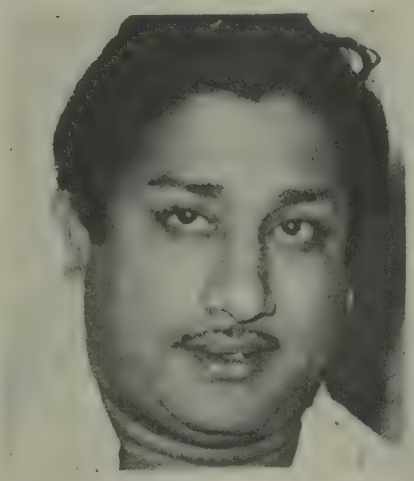
* * *

Arthur Ashe, the black American Wimbledon star, has decided to call it a day and retire from competitive tennis. Ashe, who lives in New York, is not only one of the greatest tennis players of the present time but

also deeply concerned with politics, the arts and education. When he wasn't playing tennis, he would be watching others play, and flipping through magazines on current affairs. He toured South Africa on his own to find out more about racial segregation. Not surprisingly, when he married Jane Moutoussamay in 1977, the officiating priest was radical Andrew Young, then the American Ambassador to the United Nations. Ashe, 36, has undergone quadruple bypass surgery after a heart attack last year. "The doctors say I will live to be a hundred, but they won't put it in writing," joked the tennis star about his retirement.

* * *

The elections take their toll and the favourite method of discouraging condidates seems to be by stoning them out of the dais. In 1971, a man threw a stone at Mrs. Gandhi and injured her nose. Pictures of Mrs. Gandhi's nose in plaster were distributed by helicopters all over Uttar Pradesh. In Tamil Nadu, politics and films go so closely hand in hand that it is difficult to differentiate between the two. With M.G. Ramachandran as head of the AIADMK, his arch film rival **Sivaji Ganesan** has naturally opted for the Congress (I). Recently, when Sivaji was giving an election speech in Coimbatore, he was hit on the forehead by a stone. The actor swooned, started bleeding profusely and was admitted to hospital. Needless to say, the AIADMK has been blamed for the incident. The DMK of course cannot be the culprit since it has joined hands with its erstwhile tormentor, the Congress (I). Surely, politics does make strange bedfellows.



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Fifty years ago, a pretty young girl with rather unusual features and slightly bulging eyes, hit Hollywood with a bang. Today, at age 72, she's still going strong. **Bette Davis,** star of the 30's, said in a recent interview, "Oh, I wouldn't stop working for anything! But I'm very stubborn about parts. I'm not going to sink into playing little old grandmothers, maiden aunts or cameos." Bette has made some remarkable movies like "Eve" and "Voyager". At the age of 30 she portrayed a regal but ageing Queen Elizabeth I of England and has even tried her hand at being a seductive Jezebel. After three divorces and one widowhood, Bette says wistfully, "It would be very nice to be living with a husband I had known for 20 or 30 years. That's the great reward, two people who have made it and become great friends."

UNKNOWN

Mary Bell is just 22 and she says, "I want to be free. I just want to lead a normal life. Give me a chance to do so." She works in a cafe. So what's the big fuss? In 1968, Mary Bell then pretty, petite and pixielike and just 11 years old, strangled two little boys to death. The officiating judge said that Mary had killed the boys "solely for the pleasure and excitement of murder. This girl is dangerous. . ." tried her as an adult and sent her to prison "indefinitely." She was released recently after 11 years in jail. This proved a test case for sociologists and British law has been changed to raise the age of children not liable to criminal prosecution from 10 to 14.

Lakshmi Narayan

WOMEN IN SPORT

Our sportswomen need and deserve more attention and encouragement than they get. We do our bit on this page.

THE PING-PONG

The Chinese have traditionally been noted for what, in political parlance, is called "Ping Pong diplomacy." But the Chinese table tennis team that participated in the Fifth Asian Championships at Calcutta recently were ping pong artistocrats — without a doubt the premier exponents in the world of the game today. And it was not a matter of one or two players dominating the rest; the entire team was way, way above the rest of Asia.

There was literally an element of Oriental legerdemain in the way the Chinese players manoeuvred themselves out of a tight situation, the few times that they found themselves in one! Practically all of them were attacking players, and so could take advantage of the expedite rule, which was designed to speed up the game, and work considerably to the disadvantage of the defensive players who do not have a finishing stroke. And the sort of tricky serves that all of them could pull out to gain a string of cheap points had the 7,000-strong crowd at the Netaji Subhash Stadium marvelling at their "tablecraft".

The Chinese achieved a complete Grand Slam of titles. They cantered away with both the men's and women's team titles, remaining unbeaten through the five days of the team events. Then, in the individual events, they made a clean sweep of all the senior titles at stake leaving Japan to take some consolation in the fact that they could produce the junior girls' champion. Although it was really salt in the wound, for China did not field a representative in the junior sections!

All the finalists, on both sides of the table, in singles, doubles and the mixed event, were from the Chinese ranks, barring the ladies doubles in which a North Korean pair made the finals, but were roundly thrashed in straight games. It was truly an imposing display, and spoke much for the dedication of the players and the perfection of their training methods. Former world champions, Japan and North Korea were hit off the table, and had to retire in ignominy. In former times, the "Battle of the Roses" between Japan and China had invariably been a close battle, with one team just about nosing in front of the other. But at the 1980 Asiad it was a total rout by the Chinese.

It must be admitted, though, that the Chinese are strange players. Practically nowhere in the West would one find a player, who has trained hard and sacrificed much in his/her build-up for a championship, agreeing to "throw" a match to a fellow-countryman or woman, as the case may be. But the Chinese are known to do that. It was noticed when a badminton squad from that country played friendly matches in India in late 1977, that their best player surrendered tamely to their No. 3 player to practically give him the title on a platter. Needless to say, they had earlier cut their way through swathes of Indian, Malaysian and other competitors in the international tournament, to reach the finals. The same thing was noticed at the Asian TableTennis competition at Calcutta. All the finals were damp squibs. Even though both singles finals were four-game affairs, the competitive element was missing. The player who had decided to "throw" the match would in all probability, be level with, or ahead of, his rival until more than midway through the game. Then, a series of almost idiotic, uncharacteristic errors; and the game would be over.

A prime example of the truth of my allegation is the match between the ultimate winner at Calcutta, Qi Baoziang, and her team-mate Tong Ling in the semi-finals. Tong is ranked third in the world, and is more than a shade better than her younger rival, who is incidentally the reigning national champion of her country. The expedite rule had to be enforced as both rivals prodded in the first two games; then Qi went on to win. About the only really good rally was at 19-all in the fourth game when Tong seemed desirous of getting that 20th point! When the two clashed again in an exhibition tournament in New Delhi, just three days later, Tong simply outclassed Qi, conceding a beggarly ten and seven points in the two games they played.

A major challenge to China was expected from the North Korean trio of two-times world champion (in 1975 and '77) Pak Youn Sun; the top seed in the tournament and the current world no. 2 Li Song Suk; and Pak Yonk Ok, who has had quite a few good scalps to her bag in the past. But the trio fizzled out against the consistent attack of Liu Yang and Qi Baoziang. Pak Youn Sun was beaten by both the Chinese players, and the Chinese twosome of Zhang Deying and Liu Yang beat back the challenge of Li and Pak Yong Ok in two well-contested games, to see China through. The consolation victory for Korea was notched up by Li Song Suk, who beat Qi in three games, in one of the best matches of the championships.

It was obvious from the outset of the championship that Liu Yang and Qi Baoziang were being groomed for the individual singles final, for Tong Ling and Zhang Deying were not played in the singles against both Korea and Japan. Much was expected from the Japanese pair of Emiko Kanda and Rie Wada, and they played as well as they could against China, until the latter pulled out tricky serves at crucial junctures to scamper through. The margin of victory in the China-Japan tie was 3-0.

Indu Puri

Snigdha Mehta

It is not worthwhile describing the matches between the Chinese themselves in the individual events. Suffice to say, three of the four representatives of that nation reached the semi-finals, the fourth being beaten by the rising Hong Kong star, Hui So Hung, who won the Commonwealth title recently. Hui won against Zhang Deying at 22-20 in the decider of a five-game thriller that had the crowd applauding thunderously. Zhang tried to squeeze through with the help of her service, but Hui got to it well, to peg her rival back. Hui was ultimately beaten by the powerful Liu Yang in straight games, with more than a modicum of comfort.

Another great-hearted performance came from unseeded player Emiko Kanda of Japan, ranked only fifth in her country. She sidelined the top seed, Li Sonk Suk of Korea; but Qi, the ultimate winner (who was seeded eight in the event) beat her in the quarter-finals in four games. The tall Liu Yang, with the familiar No. 34 stuck on her red shirt was unseeded, but ultimately proved her mettle by crashing into the final. in the quarters, she put out Japan's other major hope, Yoshiko Shimauchi with almost contemptuous ease. The third Japanese player Rie Wada seemed at one stage to be sitting pretty against Tong Ling in another quarter-final, with a two-game lead. The introduction of the expedite rule ruined Rie's chances, for her defensive chop game was ill-suited in the circumstances. The Chinese girl on the other hand, remained totally calm, and pounded away on the forehand, to run away with the next three games.

Zhang Deying had the consolation of winning a double crown, ending up on the top spot on the rostrum in both the paired events. It was a toss-up whether Liu Yang would win the triple crown at one stage, for she figured in three finals. But the ladies' doubles title, with Zhang as partner, was her only ultimate win. The two bamboozled the North Korean combination of Pak Yong Ok and Kim Chang Am with sustained aggression.

The Indian performance was a total disappointment. With Shailaja Salokhe out of contention for the team as a result of a jaundice attack, the strain of carrying the country's burden on her shoulders alone told on bespectacled national champion Indu Puri. The 26-year-old girl, who now plays for Delhi, and has had some superb performances in the past against world-ranked players (including wins against the North Korean ace and the Commonwealth champion), was like a boxer with one arm in a sling. In the past, Shailaja had proved an ideal foil to her, and the two had been responsible for India's promotion to the prestigious Category One at the last World Championships in Pyongyang Korea.

Nandini Kulkarni tried her best, and pulled out matches against the weaker teams, but Indu was nervy and off-colour. The result was that India slid to the sixth over-all position in the women's team event. They had finished fourth at the last Asiad. A three-nil success over Australia in their penultimate team tie gave the picture a rosy look, but a one-three loss to Indonesia in the concluding fixture caused the slide. The chances of winning against Indonesia were definitely present, but Indu of all people missed an absolute sitter that would have given them the vital doubles and a 2-1 lead, after the first two singles were shared.

Three of the host nation's girls qualified for the last sixteen stage, winning their group matches. But that was as far as they could go. Nandini Kulkarni won a key match against Malaysia's quicksilver Guat Fong in straight games, and gave a fair account of herself before bowing to Japan's Yoshiko Shimauchi. Kashmira Patel posed few problems to the tournament's winner, Qi Baoziang, who gave away just 23 points in three games. Young Snigdha Mehta was never comfortable against Emiko Kanda, who was to cause the upset of the championships by beating the top seed.

A word about the performance of the two junior girls whom India entered. Bombay's bubbling Niyati Roy reached the semi-finals from a small field, after an easy victory over Dia Fernando of Sri Lanka. But Japan's Mika Hoshino, who was to end up runner-up in the event beat the Indian girl in four games. which were evenly contested for the most part. The other Indian girl, Mita Sinha Roy who won her match against Malaysia's Yong Yeng Peng, was beaten in the quarter-final by Som Chay of Laos rather easily.

In the doubles, the lone Indian pair to make the quarter-finals, Indu and Nandini succumbed to the Japanese pair of Rie Wada and Mana Shigetake. They had earlier notched up comfortable wins over a Laos pair and a Pakistani combination in quick succession. India did not go beyond the second round in the mixed doubles, with their three pairs going down fighting. Of these, V. Chandrasekhar and Kashmira Patel had the best chance when they led by two games to nil against Chaisak and Loysawai of Thailand.

Mention must be made of the contribution of the Korean coach, Pak You Gil, who took the team under his wing at the National Institute of Sports, Patiala. He continues as India's official coach till the next World Championships, the 36th, to be held in Yugoslavia in 1981. One hopes that a few fresh youngsters, like Manmeet Singh among the men, come up on the Indian women's scene. After all, Shailaja Salokhe, at 32, and Indu Puri, at 27, cannot be expected to go on for more than a year or two at most. It is time youth made its presence felt on the national scene.

ARISTOCRACY

Shirish Nadkarni

Nandini Kulkarni

Tong Ling

Liu Yang

Photographs Courtesy: Pramod Pushkarna,India Today.

THE RIGHTS OF THE CONSUMER

A Guide To Consumer Protection Laws

Manohar T. Santwani

PART THREE

In the case of foods, drinks and drugs, it is essential that these should be of required purity and should not contain any putrid or harmful substance which may affect the health of the consumer. There are a number of other items like electric and electronic goods and gas cylinders that can be a serious hazard if not of required quality and safety. In certain other cases like textiles and contractual services, a consumer expects proper quality of material or quality of the job done so that he gets his money's worth.

But many consumers have found that the electrical goods and audiovisual equipment they bought were not manufactured with due regard to quality and safety. There are many manufacturers who want to make easy money by dumping on the markets sub-standard products made from cheap quality raw materials. Some of the examples are plugs, immersion rods, heaters, electric irons, textiles with poor colourfastness, etc. which not only provide poor service to the consumer but can also lead to dangerous accidents.

Quality of products involving human safety and health is regulated through obligatory enforcement of standards. The minimum safety and protection of the consumer from fraudulent practices are provided by a number of Acts and Orders in respect to electrical and electronic goods, gas cylinders, textiles, security deposits with companies, different types of services involving contracts, and personal injuries in factories. It will be helpful for a consumer to know their basic provisions in order to take action when he has grounds for complaint.

ELECTRICAL AND ELECTRONIC GOODS

A number of household electrical appliances like immersion water heaters, PVC insulated cables, electric irons, electric stoves, electric hot plates, domestic food mixers, electric toasters and portable, low-speed grinding machines, have now formed a necessary part of the household equipment to reduce the drudgery of the housewife. It is not only their make and finish that are important but other factors like their performance, safety in operation and durability. We read in the Press about accidents caused by household electrical equipment like water heaters, room heaters, electric irons which could be avoided if due regard is paid by the manufacturers to quality and safety. To enforce this, the Household Electrical Appliances (Quality Control) Order, 1976 prohibits the manufacture, storage for sale, sale or distribution of any household electrical appliance which does not conform to the standards laid down by the Indian Standards Institution. The Order invests the Director of Industries appointed by the State Governments with power to elicit necessary information from manufacturers about manufacture, sale or distribution of any household electric appliance and to call for samples of any appliance the list of which is included in the schedule attached to the order. It also empowers the Directors to enter and search any premises and seize any household electrical appliance which he has reason to believe contravenes the order, or is not of the specified standard.

Under the Order, which lists about 41 electrical domestic appliances, the manufacturer has to maintain the quality stipulations laid down by the relevant Indian Standards. Products bearing the ISI mark are deemed to comply with the requirements of the relevant Indian Standards and therefore no checking of those products is necessary by the Directors of Industries. Therefore, by insisting on buying only ISI certified goods and boycotting other manufacturers consumers can empty the market of substandard goods.

In case there is a complaint regarding the quality of any electric appliance, you should contact the Director of Industries of your State. To implement the Order effectively, the Indian Standards Institution has decided to augment the testing facilities for domestic electrical appliances. Testing in the ISI laboratories has been planned round the clock to ensure complete testing, including endurance test. In addition, several laboratories sponsored by the State Directorates of Industries, the Development Commissioner (Small Scale Industries) and government organizations have been set up at different centres to provide facilities to the industry to get their products tested. Hence, every possible facility is being provided to industry by the Institution to manufacture electrical appliances in accordance with the Order and get the ISI certificate.

Besides the above Rules and Regulations relating to electrical appliances, the aspects of safety of electrical installations in your home, correct metering as well as prevention of damage to electric appliances due to violent fluctuations of electricity are being ensured through the Indian Electricity Act, 1910, and Rules 1956. The Rules place an obligation on the supplier to ensure safety of electric supply lines, wires, fittings, and apparatus on the consumer's premises. It is essential by law to provide for proper earthing of all electrical points in the house for your safety.

The domestic electric supply has a declared voltage of 240 volts which if allowed to fluctuate evidently beyond 10 percent can damage your costly electrical and electronic equipment like TV, refrigerator, etc. Hence the Rules demand that the fluctuation of the voltage is not more than 6 per cent. However, the manufacturer of electric equipment has to provide for tolerance of a voltage fluctuation of of about ten percent, that is from 216 volts to 264 volts.

The Rules also demand that the electric meters installed at your home should be in proper condition and should be approved by the Inspector before In-

stallation. The meters are supposed to be correct within a tolerance of 3 per cent above or below absolute accuracy and the meter should not register any reading when all the electric points are completely switched off. In case of any complaint you should get in touch with the electricity inspectors for the examination and testing of your meters. The charges for the tests are to be borne by you, but the same will be refunded if the meter is found to be actually defective.

In the electronics field, certain items can prove to be hazardous to the consumer. For instance, implosion (breakage due to force tending inward) of a T.V. picture tube may lead to serious accidents. Presently, there is no law insisting upon TV tubes being tested so that you have to rely upon the good sense of the manufacturer. However, when you buy a TV, radio, transistor, fan, battery cells and similar goods you are protected by the sale of Goods Act 1930, which stipulates that when goods are bought by description from a seller who deals in goods of that description there is an implied condition that the goods shall be true to the description and of merchantable quality. For instance, when you buy a washing machine and it breaks down at the very first use, it is not of merchantable quality and warrants action under this Act.

On the other hand, if you buy an exhaust fan under the description that the plates are made of steel, but if these turn out to be of aluminium, the fan shall be deemed to be non-conforming to the description and you can claim your money back (for more details about this Act see under Services and Contracts).

While on the subject of TV, you should be conversant with some oft-advertised claims made on behalf of TV and stereo equipment. A solid-state TV simply means that transistors have been used in place of the traditional valves which increases reliability, functional life, and makes it more compact due to economy in space. Similarly, in the IC (Integrated Circuit) TV, various components like resistors and capacitors are accommodated in a small block which avoids loose wiring, etc. and makes it more compact. A Hi-Fi (High Fidelity) stereo set should reproduce the input signals in the original shape. This is measured in terms of frequency variations. Other terms like Hi-Q, etc, are only commercial terms and do not always signify high standards of quality.

When you buy battery cells for your transistor or torch, you will find many interesting claims like "high-power battery," "extra-powerful battery," "king-size battery," etc, prominently displayed on these. These terms actually mean nothing. If you demand any scientific verification of the claim you will not get any. Scientifically, a 1.5-volt battery is capable of supplying voltage only up to 1.5-volts and not more. As per the standards, a battery cell of 1.5 volts should last for about 37 days when used about four hours daily, say in a transistor, though other factors like the volume of reception and type of transistor also determine the life span of the battery cells. Normally, a battery cell will lose its utility when the voltage drops from 1.5 volts to 0.9 volts. What really matters in a battery cell is that it should be leak-proof. So ignore all the high sounding words, because though such items are covered by the Sale of Goods Act 1930, you have no means to verify the claim or disprove it.

GAS CYLINDERS

The quality of gas cylinders and their safety are governed by the Indian Explosives Act, 1884 and the Gas Cylinders Rules, 1940 made thereunder. The Chief Inspector of Explosives in India is the administrator of the Rules and should be contacted in the event of any complaint about or accident caused by gas cylinders. As gas cylinders made of poor material can burst, and the liquefied petroleum gas (LPG) filled in these is highly inflammable, it is essential that these cylinders are tested strictly according to the various quality parameters laid down in the Rules as well as in the relevant Indian Standards for gas cylinders. Fortunately, almost the entire production of gas cylinders has now been covered by ISI Certification Mark and hence these are tested by the ISI inspectors for safety parameters like thickness of the material, welding quality, bursting test, leakage, etc. These cylinders are also required to be tested at the filling station every five years for what is known as hydrostatic tests in which the pressure is increased gradually in the cylinder till the required test pressure is reached. Any reduction in the pressure or leakage is treated as failure in the test. In case the cylinders fail in any of the tests, these are required to be rejected. The cylinders are also tested for weight loss which should not be more than 5 per cent at any time. The gas cylinders contain about 15 kg of gas and are sealed with the paperseal before despatch to the local retail outlets. When you requisition a refill, the mechanic should break the seal in your presence which ensures that the cylinder contains the requisite quantity of gas. In case the seal is already broken or missing, you should not accept such cylinders as some malpractice is indicated. Some of the gas suppliers lend the cylinders to nearby **dhabas** or restaurants for a few days before they are supplied to the customer. In such cases, the normal plea of the suppliers is that the seals get broken during handling. You should bring such instances to the notice of the gas filling companies like Indian Oil, ESSO, Hindustan Petroleum, etc. And in the interests of your safety you should take required precautions like not placing the cylinder near a stove or other sources of heat, not exposing it to the sun, turning off the gas supply at night, etc.

VERIFY CLAIMS

You should always be careful in buying certain equipment and should verify the claims made in the advertisements, the literature accompanying the equipment and the type of warranty provided and should not be led away by high-sounding claims or jargon of technical words. For instance, do you know what is a Solid-State or IC TV, a Hi-Fi Stereo set, an Extra Powerful battery cell or Double Ball-Bearing fan? Most of us do not understand these technical words but are involuntarily dragged into believing that the qualities attributed should be true and good. You should always make it a point to elicit more information on such claims and be educated about these before deciding on the purchase of such costly equipment. This will avoid unnecessary disputes with the dealers and manufacturers which normally do not bring the desired results.

TACKLING THE SHY ONES

Homi Kharas

Some children become extremely camera-conscious and it is up to the photographer to get friendly with them before opening the camera and letting them know what you are up to. A toy or doll comes in handy and invites a smile. Best of all give no instructions. Let them do what they like and shoot at the right moment.

For my second picture I had a girl who would not register any expression on her face. So I took an ice-box from the pantry and stuck a gag sign on it. The girl naturally became curious and tried to open it. This was my opportunity to click. It shows the child playing with a politician's toy! Magazine editors love to publish such lively pictures.

Always keep your camera set and ready so that you can capture the right expression, no matter how fleeting. And don't forget to take a series of quick sequence pictures of a child engrossed in play.

MY SON, YOU ARE NO MORE AN ORPHAN

Uma Rao

THE last week of 1978 saw huge banners cropping up all over Bombay city hailing 1979 as "The International Year of the Child". The newspapers were full of beautiful quotations and pictures greeting the "new year with all cheer". A bunch of children from an orphanage which housed about five hundred children, stared at the colourful buntings being fixed all over the institution, in great amusement. The whole place was wearing a festive look. Bunches of mango leaves tied up with magenta bougainvillaea flowers hung from the entrance. The colourful garlands flapped in the breeze as though in feverish anticipation of the events to come! Workers moved around the compound clearing up all the "mess", tidying up the campus. A small, neat platform was being erected for the children to present their skits and "Bhajans" in the presence of the Governor the next day. The children were all excited and ran around in dirty brown clothes, the younger ones clutching their loose, buttonless shorts to their bodies. All of them had received a set of new clothes for the next day — the first day of the New Year.

The day dawned bright and sunny, with the usual gong at six summoning the children to the kitchen for their early morning "kanji". As the children lined up, shy but happy in their crisp, ill-fitting dresses, their eyes brightened at the sight of the gleaming white liquid. Today they would get "rava kheer" instead of the usual "sabudana" stuff. That meant it was a very special day. Soon after breakfast, the boys scattered around the spacious lawns of the institution in groups, some of them playing, others flying kites and singing.

Away from the other children, an eight year old boy stood alone and stared at the buntings, filled with sad memories. All the colour and gaiety around him failed to touch him. Still he vividly remembered the day, exactly a year ago, when he had been brought to this place by his **chacha**. All his angry protests, wails and screams had been of no use. He only remembered having eaten his rotis the previous night and going to bed. The next morning, his **ai** and **baba** were nowhere to be seen. His old **chacha** who used to live with them had almost dragged him out of the bed and brought him to this place in a BEST bus, after filling him up nicely with crispies and mithais. He was used to his **baba** being absent from the house frequently. But his **ai**? She had never left him alone and gone away. It was a year since he had seen her. Still, everything about her came to him vividly — the anklets that tinkled as she walked, the greenish black tattoo marks on her left arm, the jingle

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AN UNBEARABLE LONGING TO GO BACK WELLED UP FROM DEEP INSIDE HIS HEART, AND HIS EYES YEARNED FOR THE SIGHT OF THE TWO FAMILIAR FIGURES OF A DARK WOMAN IN A GREEN SARI, AND A MAN IN DIRTY PYJAMAS

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of glass bangles as she came to him every morning with a shiny brass tumbler full of tea, the nose pin that shone as she sat under the dim light of a kerosene lamp and made rotis for him every night, the face that always smiled fondly at him, the familiar odour of her body as she held him close and put him to sleep. He wondered why **baba** used to come home late in the night smelling strongly of something and shout at **ai** for no reason at all. Sometimes this would be followed by beating.

His **baba's** face, as he tried to recollect, was vague, unpleasant. He wondered what had happened to Bala, Nandu, Ashok and **tota kaki**? So bad of them. They had not come to see him at all — not even **tota kaki**. Had Bala failed in the exams this year

MY SON, YOU ARE NO MORE AN ORPHAN

too? He should have, serves him right. He was such a bully showing off his tricycle always, demanding "one **goti** for giving one round" though the tricycle had only two wheels out of the three. Had Nandu's **tota** learnt to talk? Even **chacha** had stopped coming these days. How was **ai?** Was she still in hospital?

An unbearable longing to go back welled up from deep inside his heart. His eyes yearned for the sight of the two familiar figures — that of a dark, slim woman in a green sari and a man in dirty pyjamas and a white cap who walked with a slight limp.

Then he remembered the promise, wiped his tears with the sleeve of his shirt and smiled. The promise that had come when he had been unconsolable. The promise from his own **chacha** that **ai** and **baba** would come back and take him home a year after. The explanation that they had to go away for treatment since **ai** was not well. Then he had consoled himself and waited. After all, he did not want his **ai** to die.

Suddenly, he felt tired. He had been standing at the gate for almost an hour now, with his eyes glued to the road. He started walking back slowly towards the huge mango tree that stood in a remote corner of the compound and sat down in the shade. It was cool and quiet under the tree. He felt drowsy as he sat alone, plucking at the blades of grass absent-mindedly and chewing them. "Yes," he thought, "probably they won't come today. **Ai** must be still sick." But he wondered, how long was he to stay here? The previous night he had had a dream in which his **ai** and **baba** had come in a taxi and taken him home. Even his best friend Ashu had told him that early morning dreams come true. Then, why didn't they come?

All of a sudden, he heard somebody calling him loudly, "Gopal, Gopal, **Sab** wants you to come to the office immediately." Startled, he jumped up and looked at the direction from which the voice had come. He saw the familiar figure of the house-mother standing there, waving at him, asking him to come immediately. His heart missed a beat. He started running towards her. She hugged him excitedly and said "Gopal, lucky boy, **tumko ai, baba mil gaye.** You have found a home on the New Year Day." Happily they started walking towards the office of the warden. All along the way he saw clerks, social workers, sweepers, standing in groups and discussing him animatedly. The old sweeper came to him and patted him on the back saying "May God bless you, **bete**". The lady who used to teach Bhajans on Sundays came to him. "You are a lucky boy, Gopal. You will live like a prince. It is not every boy in this place who is blessed like you. You should be grateful to God," she said.

As he reached the warden's office, the sight of the half-closed door stopped him outside abruptly. He remembered having been told many times by the warden "You should not come in even if the door is half-closed." Taut with anticipation, he waited outside to be called. Through the half-open door, he could see a fair, plump lady in white sitting and talking to the warden. Her lips were red and there was a fragrance around her which even he could smell from a distance. She was beautiful, like the lady he had seen recently in a film. She was talking to the warden in soft, subdued tones. But, he wondered, where was **ai?** Probably, she must be standing behind the partition. **Ai** wouldn't sit on the chair and talk to the warden that way. She was too shy.

The mention of his name made him alert. He heard the warden telling the lady in white, "Of course, Gopal does not know his parents are dead. He was fast asleep when the tragedy happened. She died on the spot from rupture of the spleen. He was sentenced to death last month. But Gopal is a very sensitive boy. He still thinks they are alive and they will come and take him home some day. But I am very happy that the boy has found a home at last. Rarely do we come across people wanting to adopt a child from an orphanage."

As Gopal froze shocked, he saw the lady in white rise slowly from the chair and come towards him. She looked into his eyes fondly for a moment and a soft musical voice asked him **"Bete, tum mere ghar me aoge?"** As he stared at her dazed, she continued **"Bete,** you should call me mummy. I will give you loads of toys. You will go to a nice school in a big bus. I will buy you a cute puppy to play with. **Aoge na?"**

He felt a pair of fair, plump arms holding him close, a fragrance enveloping him with overpowering strength. As he collapsed in those arms and sobbed, his whole being yearned for the familiar odour of sweat that came from a dark body.

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THE LAW: KNOW YOUR RIGHTS

Beginning next week, we start a column on women and the law. Rita Rahimtoola, lawyer, economist, ex-journalist and currently Manager (Public Relations and Advertising) of a well-known engineering company, has made a special study of personal laws in relation to women. Through this monthly column, it is hoped that women will become aware of their rights under the existing laws and of the need for reforms in the law if the constitutional guarantee of equality under law is to be fulfilled.

WHERE WOMEN DO "MEN'S" WORK

IT IS NORMAL IN MANY TRADITIONAL AFRICAN SOCIETIES FOR WOMEN TO SUPPORT THEMSELVES AND THEIR CHILDREN AND TO PROVIDE FOOD FOR THE HUSBAND ALSO. BUT MALDISTRIBUTION OF RESOURCES AND OPPORTUNITIES HAS NOW BECOME A POWERFUL ELEMENT IN THE HOUSEHOLD UNIT

African women do twice as much work as men. The UN Economic Commission for Africa estimates that between 60 per cent and 80 per cent of the labour in the fields is done by women. Set beside the fact that 80 per cent of the African population lives directly off the land, this is a forceful reminder of the economic importance of women throughout the continent. The estimate is in fact a very conservative one, since it excludes a wide variety of non-field but essential work performed by women — food processing, storage, procurement of fuel and water, food preparation and other tasks.

While there are, of course, wide variations between different regions, some common patterns can be seen in women's work burden in Africa south of the Sahara. Many crops, particularly food crops for home use, are their resposibility. In addition, they conduct a lively commerce in the surplus, particularly in West Africa. Women also do considerable work on the "men's" crops with particular emphasis on cultivation, weeding and harvesting. Men's work on the other hand is often limited to land clearance and ploughing. In some African societies, livestock can also be an important responsibility of women.

MAJOR RESPONSIBILITY

Many hours each day are taken up by the tasks of fetching firewood and water for cooking, watering gardens and feeding livestock, house building and other necessities. In some areas, women have primary responsibility for house building and maintenance. They also have the major responsibility for feeding and caring for children, which is becoming increasingly onerous as the migration of men to the cities or mines — or even to other countries. Such migraion becomes a major element in rapidly changing African societies.

HEAD OF THE HOUSEHOLD

North Africa, although superficially very different from the other regions, shows the same pattern of male migration — much of it to Western Europe as the low-paid "gastarbeiters." Although the region has an image of veiled household women, this is not true of the rural areas and the poverty striken majority there. Many women do field work. Even where they are not visible to the casual visitor, they are in fact hard at work in their own courtyards, often playing the major role in raising livestock.

The planners' stereotype of a family invariably involves a man as "head of the household," a concept which is closely related to policies which tend to penalise women. Where surveys have been done, however, it has been found that the household "head" is in many cases a woman. The 1969 Kenya census indicated that one-third of all rural households had women as their "head," while estimates for Lesotho are even higher.

Leaving aside the rather anachronistic concept of a household requiring one "head," it is evident that women bear major responsibilities for dependents regardless of whether they have a husband present. It is normal in many traditional African societies for women to support themselves and their children and to provide food for the husband also. A small sample survey of the Bamenda, in Cameroon, showed that the women contributed 44 per cent of the family's gross income. A survey of Yoruba farmers in Nigeria indicated that a large majority of the women are self-employed in agriculture, trade, or manufacturing — and that most of them provided at least part of the food, clothing, and cash for the family, including their husbands. Among pastoral people, women are expected to produce a large proportion of the family's cash income, as well as food and clothes, from their own earnings. Similar conditions prevail in much of Eastern, Central and Southern Africa.

INADEQUATE RESOURCES

Clearly, then, women's opportunities for maintaining adequate food production and earning some cash income are crucial to their own welfare as half the adult population. But that they should have these opportunities is also of great importance to their dependants — the children, the sick and handicapped, and the old. While it has long been admitted that poverty is a continuing crisis for much of Africa's rural population, it is only now begining to be recognised that overwork and inadequate resources have been concentrated mainly on the women. The very young, the old and the handicapped suffer disproportionately as a result. Maldistribution of resources and opportunities is now being seen as a powerful element within the household unit.

Thus, many more boys than girls go to school, and for longer periods of time. In almost every country, illiteracy is found more frequently among women than men. Poor health and malnutrition, so apparent in many regions of Africa, are a particularly serious problem for women and for their children. The cycle of overwork, sub-nutrition, excessive pregnancies and lack of health care mean very high rates of morbidity and mortality at pregnancy and birth among women as well as babies. Those children who survive are often handicapped by their mothers' poor health during pregnancy and lactation, and their subsequent losing battle to provide enough food for their families. The premature death of the mother or other older woman in a household can be catastrophic for the dependants.

TRANSFER OF RIGHTS

The policies of international agencies and "development" institutions have remained, in the face of all the evidence, based on the assumption that only men are of economic importance; and that they, as "heads of household," are the proper recipients of all development benefits such as cash, employment, training, credit, extension services and the rest. Of particular importance has been the transfer of rights to land from women to men. In traditional society, women had important rights, based on the work

WHERE WOMEN DO "MEN'S" WORK

they did on the land. The commercialisation of the African economy, however, combined with Western style legislation to confer outright ownership on one person (usually a man, since he would have the cash to deal in land), has seriously undermined those rights. Wholesale "land reform" is a classic example of how well-intentioned development policies which ignore women's economic role can contribute to making many people destitute or dependent, for the first time, on a man who is not accustomed to sharing out his own assets in that way.

Many development specialists are beginning to turn their attention to the concept of "basic needs," in other words, the essential items for day-to-day subsistence such as food, clothing and housing. It is becoming clear that a "basic needs" development strategy has to be based on the role of women since it is they — in traditional African society as well as in areas of high urbanisation and commercialisation — who have prime responsibility for a household's needs. A simplistic assumption that channelling income to a man would automatically result in improved welfare for the whole family is being challenged, just as the "trickle-down" theory of wealth reaching all members of society is coming under increasing attack.

A radically new approach is needed across the whole range of development related policies: and also in terms of development projects and programmes. Too often, the greater the degree of intervention from outside, the worse the situation becomes for the women involved. On major projects such as resettlement schemes, women may well be excluded from a wide range of their normal economic activities because planners failed from the beginning to take these into account. On an irrigated rice resettlement scheme in Kenya, for example, there is no wood for fuel. or adequate space for women to grow other food. They also have to work long hours on rice fields as virtual servants to their husbands, who control the fields. and the men receive all the income from their own and their wives' labour. They then use much of it on conspicuous consumption and entertainment, expecting their wives to fulfil their traditional obligations of supplying the household with its basic needs. The women, reduced to begging money from their husbands to buy wood and food, are resentful about the whole rice project to the point of outright hostility, and they regard it as a place to leave as soon as possible.

Exactly the same phenomenon has been observed on the the other side of the African continent, in Upper Volta. Pilot resettlement schemes of the Volta Valley Authority, designed as models for some multi-million dollar projects funded by the World Bank and others, have been found to be nearly intolerable for women. Because of the lack of basic facilities like market-place, land to grow the family's food, village wells, grain mills and other facilities regarded as essentials in their home villages, many women have insisted on leaving. Since the men's basic cotton crop cannot be produced without women's labour input, this often means the abandonment of whole pilots at a time. Yet, despite these findings of an officially commissioned investigation, virtually no action is being taken to provide women with the necessities for their work.

Elsewhere, however, women have shown great enthusiasm and aptitude for innovation and increased production, despite their lack of formal education. Few attempts have so far been made to provide women with the tools and the necessary incentives for increased production, but the results, in countries as varied as Swaziland, Upper Volta, Kenya and Morocco, indicate an enormous and largely untapped potential. Women throughout Africa are the food-producers, and self-sufficiency in food, on a national as well as a household level, is increasingly being seen as an essential element in self-reliant development. Recognition of these linkages has so far been slow to dawn. If the gap between rich and poor is ever to be bridged, it is imperative for women to become much more involved in the process of development.

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ATTRACTIVE KERCHIEF BOX

Continued from page 17

frame is joined to the flower. Work 5 dc. Now fix the corner of the lid to the orange ring by working 7 dc through 7 ch of ring and corner of lid, work 4 dc. Repeat from * joining all the 4 corners to all the 4 orange rings ending with ss, and completing the lid.

Step 13. Using black raffia, work 30 dc in each side along 4 sides of the box, ss in the 1st dc.

Step 14. Using orange raffia, leave 2 black dc * and make cluster by taking yarn over hook, put into 3rd dc draw through loop (yarn over hook and work into same dc., drawing through loop) twice, (2 ch make another cluster in the same dc) twice, then leave 2 black dc and work, dc in the 3rd. Repeat from * around all four sides, taking care to see that the corners have dc, ending with ss.

Step 15. Using white raffia, make 4 ch tr in the ss 1 ch, * dc in the centre of 3 clusters of previous row, 1 ch make (1 tr, 1 ch., 1 tr.) in the dc of the previous row. Repeat from * till end.

Step 16. Attach blue raffia, make 3 ch and make cluster in one ch space, 2 ch cluster in the same, 2 ch, cluster in the same * make dc in the dc, now cluster in the next 1 ch space (i.e. in between 2 trs.) (2 ch. cluster in the same) twice. Repeat from * till end, ending with ss in the 2 ch space between the cluster. Again ss in 1 ch space.

Step 17. Work as 15th step but start with dc. in the centre cluster of 3 clusters.

Step. 18. Work as 14th step.

Step 19. Now join this design part to the upper rim of the box working dc with black raffia as follows: 1 dc in each one ch space in between the cluster and also on the cluster, leaving out the orange dc around all 4 sides.

Step 20. Stitch the lid to the box using raffia and needle, on one side only.

Step 21. Take black satin and stitch it on 3 sides leaving 2 cms. on all sides. Turn right side out.

Step 22. Stick sponge on both sides of the cardboard and slide this into the satin bag.

Step 23. Using black thread and needle, close the open side and stitch this base to the base of the box, taking stitches as close as possible, through black raffia.

Life is like a mirror. Smile at it, and it is charming; frown at it, and it becomes sinister.

Edwige Feulliere

I wonder if the mirror isn't the world's worst invention. Mirrors increase conceit or destroy confidence. Far better is seeing ourselves as reflected in the expressions on the faces of people we meet during the day.

Tom Sims

The best mirror is an old friend.

Jean Cocteau

Mirrors do but show as masks.

Oscar Wilde

Mirrors would do well to think before they cast their reflections back at us.

Charles Taylor

THE THINGS THEY SAY ABOUT MIRRORS

What a wonderful world it would be if it were peopled by those we see reflected back at us in mirrors.

Herman G. Weinberg

Almost always it is the fear of being ourselves that brings us to the mirror.

Antonio Porchia

There was never yet fair woman but she made mouths in a glass.

William Shakespeare

The mirror usually reflects only the way others see us, the way we are expected to behave, forced to behave — hardly ever what we really are.

German Proverb

Women have served all these centuries as looking-glasses possessing the magic powers of reflectinng the figure of man at twice its natural size.

Virginia Woolf

A woman will look into a mirror at any time except when she's about to pull out of a parking space.

Luigi Pirandello

David Gunston

FRANKLY SPEAKING

Devi

HRISHIDA'S HAT TRICK OF THREE SUPER STARS

Pradyuman Mohla, poducer of "Janwar" (he is like a silent movie, I have never heard him talk), whispered something into Rajesh Khanna's ear and Rajesh jumped up saying, "Impossible! Not that I think you are a liar, but I disbelieve you."

Rajesh sent for Babboo, Janki Das's son, gave him some instructions and got back to us — director Surendra Mohan, Vijay Kaul, Roopesh Kumar, Shammi (ex-Begum of Sultan Ahmed) and me. The make-up room of Raj Kamal studio had turned into a chai ki dukan. Tina Munim was on the set, Rajesh was not required, so we had opened an instant chai shop. Babboo came back and said, "It is true, I checked."

Rajesh blinked at his driver. Followed boxes full of sev ka barfi. Pradyuman had found out that the advance booking at the Roxy was over for ten days of "Red Rose"

"In my superstar days too I used to get an advance bookng of only four days," Rajesh said.

"Let's go to Delhi," I said.

"Let the film click, then for 'Thodisi Bewafaii' we will go, but by Rajdhani, big gang."

"If 'Red Rose' clicks, then why a bogie? Charter the Rajdhani, book up Maurya hotel."

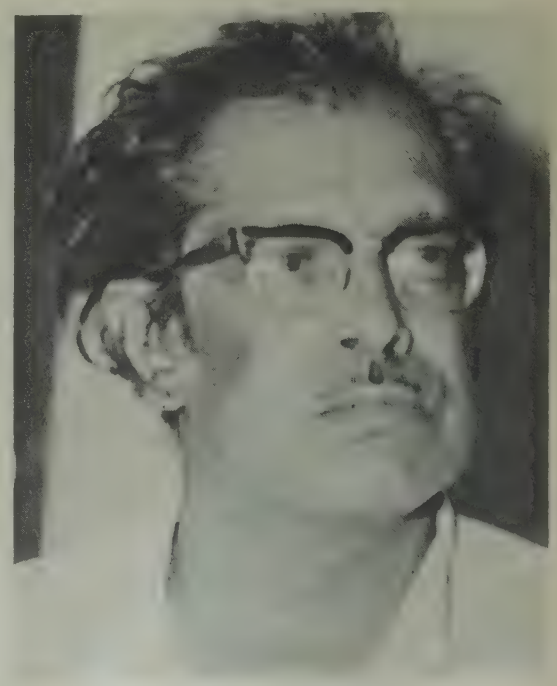
Shammi took out a little rose made out of aluminium foil (I used to make wine glasses out of aluminium foil when at school) and presented it to Rajesh. She said, "I used to wait for days in the train compartment for my shooting of 'Burning Train'. Ultimately, one day I asked Ravi about my turn and he said, 'Wait'. I asked him the route and destination of the train in the film. 'Delhi to Bombay,' Ravi had replied. So I told him, 'Then Bhayya, mujhe Mathura mein uthaar do."

* * *

Hema Malini, slowly, rather unknowingly, has come to the end of her era. In "Alibaba", people have flipped for Zeenat and say that Hema looks like Zeenat's Amma.

* * *

Dev Anand is all set for "Man Pasand", which sounds like mutton pasand, and I only hope Tina Munim does not look like his foster aunt. At this rate Dev will find it difficult to get a leading lady looking young enough to match him.



Besides, all the leading ladies who matter have dropped their co-stars and are on a crash course of Bengali and maach bhaat to woo Hrishikesh Mukherjee, who manufactured three superstars — Amitabh in "Anand", Jaya in "Guddi" and Rekha in "Khubsoorat". Not that he planned the triangle.

PEOPLE AND EVENTS

BOMBAY

Sabira Merchant who played Blanche Dubois in Alyque Padamsee's "A Streetcar Named Desire" has won the prestigious All-India Critics' Association (AICA) award for Best Actress of the year. Sabira Merchant made a vivid impression on audience and critics alike with her touching and memorable performance in Bombay, and recently in Delhi.

Sabira Merchant has been a leading actress with the Theatre Group, Bombay, for the past 15 years. She made a dramatic impact in plays like "Oh Dad, Poor Dad", "The Idiot", and "Tughlaq" opposite Kabir Bedi.

* * *

The Citizen's Action Group (CAG) has formed a 30 member Central Committee, for the project "To make and keep Bombay clean". This was announced by Mr. Bhanu Kamdar, the Chief Organiser of the project.

Each member of the Central Committee will be responsible for organising cleanliness rallies of school students, conducting cleanliness poster exhibitions in schools and at the station, visiting local schools for the 10-year rotating clean shool trophy project, helping the supervisor of the conservancy dept. to eliminate roadside dust bins by introducing a house refuse collection system, and arranging screening of cinema slides in local theatres.

* * *

A Press conference was held by World Wildlife Fund-India on the occasion of World Environment Day. This year the spotlight was on some of the burning environmental issues which have caused agitation in the city.

Mr. G. H. Lalwani, Chairman, Maharashtra Prevention of Water Pollution Board, Mr. Shyam Chainani of the Bombay Environmental Action Group, Mrs. S.I. Chatterji of World Wildlife Fund, India, and Mr. David Fernandes, a committee member of "Save Silent Valley" spoke on various subjects. Mr. S. K. Kooka, Chairman, Western Region Committee, WWF-India, presided on the occasion.

* * *

The Atmagnana Jyothi Sabha, Bombay, presented a dance recital by Kumari Pratima, a disciple of Sri Rajarajeswari Bharathanatya Kala Mandir at the Tejpal Auditorium. The performance was held in aid of the Sabha's building fund.

* * *

Selections from the National Exhibition of Art, 1980, were displayed at the Jehangir Art Gallery recently. The show was sponsored by Lalit Kala Akademi.

* * *

An exhibition of oil paintings was held by Revati Kapoor at the Taj Art Gallery, Bombay. The Sheriff of Bombay, Mr. Dilip Kumar, inaugurated the exhibition.

CALCUTTA

An unusual fashion show, entitled, "Summer Fashions", was held at the Calcutta Club. The first model to work across the red carpet was 85-year-old Naju Vakil. The oldest member of the National Indian Association of Women, Naju recalled the days when women came to the club in semi-purdah. Now the NIAW does good work in giving scholarships to poor deserving girls

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1. Film star Jeetendra and his wife, Shobha (at right) were chief guests at the inauguration of the showroom of F.U'S Sportswear in Bombay. Also seen, are Mr. Dinesh Singhal, Mrs. Sarita Shah (partly seen) and Mrs. Rekha Singhal.

2. Mrs. Nargis Dutt gave away the prizes to the winners of the Marlex Juniors Singles Tennis Tournament held at Khar Gymkhana in Bombay.

3. Mr. M.V. Kamath, Editor, Illustrated Weekly of India, was the chief guest at Saraswathy Ramamurthy's Bharata Natyam dance recital held in Bombay.

4. Mrs. Avabai B. Wadia, President, Family Planning Association of India, receiving the Award 1979 from the Minister of Finance, Mr. R. Venkataraman. Mr. Hari Shankar Singhania, President, FICCI looks on. The award was conferred by the Federation of Indian Chambers of Commerce and Industry at its annual general meeting at the Vigyan Bhavan, New Delhi.

every year. Cool handlooms of Tangail, Chanderi, Kotah, Venkatgiri and Daccai, and Western outfits were modelled at the show. The show which was organised by Shefali Choudhury, was compered by Purnima Dutt and Tapati Mookerji.

* * *

The silver jubilee of the Lalit Kala Akademi was marked by a show in the Academy of Fine Arts. The theme this time was "Contemporary paintings in miniature format" and many well-known artists were represented. Among them were Chintamoni Kar, Hebber, Laxman Pai, Sunil Das, and Gaya Appaswamy.

BANGALORE

Miss Vanathi Gopalakrishnan gave a Bharata Natyam recital at the second Annual Day Function of the Indo-American Society. Mr. K.S.S. Prasad, President, welcomed the chief guest, Mr. Edward W.M. Bryant, Commercial Counsellor, U.S. Embassy, New Delhi. Mr. Srithandaveswara presided on the occasion.

* * *

"Mallika, a kiosk for sale of flowers at the Kritika Gallery was inaugurated by noted floral artist, Mrs. Dhanalakshmi Fordyce.

* * *

Karnataka Kala Mela '80, an Art festival, was inaugurated by the Karnataka State Minister of Finance, Mr. Veerappa Moily at the Venkatappa Art Gallery. Mr. K. K. Hebbar, Chairman, Lalit Kala Academy, inaugurated a painter's camp, organised as part of the Kala mela. Seminars were also conducted on Art and Society; Contemporary art; Art and Mass Media; Literature and Fine Arts and Art in the Educational System. The Mela was organised by Karnataka Painters, South Canara Art Council, Rhythm, Samyojitha, Kuvempu Kala Samsthe and Youth Writers and Artists' Guild.

AHMEDABAD

Mrs. Mrinalini Sarabhai's "Darpana" has been selected as India's most outstanding classical contemporary group to give dance performances at the Sadler's Wells Theatre, London in June. A representative of Sadler's Wells had specially come to India for the selection. The group consists of Mallika Sarabhai, Minaldevi Mahadevia, Padma Subramaniam, Seeta Sridhar, Shubha Uliyar, Pratiksha Zaveri, P. Ramaswami, M. R. Ganesan, Kaliya Perumal, Chiman Tapodhan, Indravadan Trivedi and Kailash Pandya.

HYDERABAD

The Air Force Academy, Hyderabad, celebrated its first-ever Renuion recently. It was also the fifth Anniversary of the Officers' Mess. Two retired Commandants, Air Marshal L. M. Katre, PVSM, AVSM, and Bar, and Air Marshal B.W. Chauhan, AVSM, both Air Officers Commanding-in-Chief of an Operational Command and Training Command respectively, along with their wives and a host of other high ranking ex-Air Academy Officers, participated in the function. The officers responded enthusiastically to the Reunion, and many had come, some with their families, from far flung areas like Assam, Jammu-Kashmir, Delhi, Bangalore, Madras, Wellington, etc.

The Reunion Dinner-Dance at the Officers' Mess was a thundering success. It was attended by ex-Air Force Academy Officers, AFA Officers and their families, and the local civil and military elite of the twin cities of Hyderabad/Secunderabad including Major General D.S.C. Rai, GOC, 54 Infantry Division.

The "Hitch-Hikers Band" was in attendance. Every ex-AFA and present AFA officer was presented with a souvenir, and a commemorative brochure was also brought out on the occasion.

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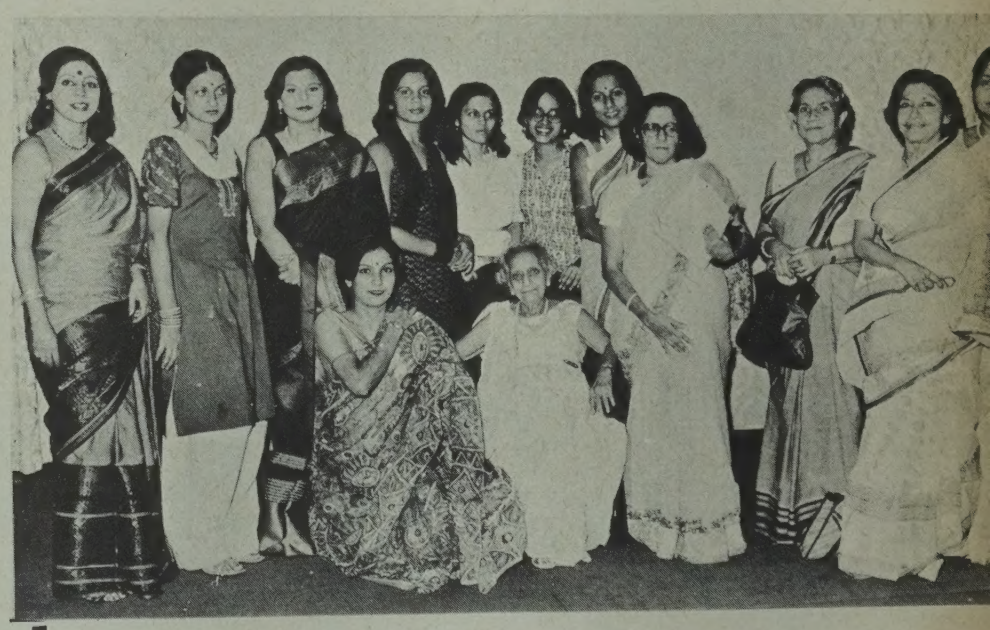

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5. The National Indian Association of Women held a Fashion Show entitled "Summer Fashions" in Calcutta recently. The participants are seen with the organisers.

6. The Air Force Academy, Hyderabad, celebrated its first ever reunion. Seen (from left) are Mrs. T. J. DeSa, Mrs. L. M. Katre and Mrs. D. Chauhan.

7. Mrs. Mrinalini Sarabhai's dance troupe, "Darpana" has been selected to give performances at the Sadler's Wells Theatre, London.

7

THIS WEEK FOR YOU

FOR THE WEEK JUNE 22 — 28, 1980
John Naylor

IF IT'S YOUR BIRTHDAY THIS WEEK :

By nature, you're a homebody and the domestic scene means much to you. Changes which you have wished for are on the way at last, but adjusting to these will involve a lot of effort and extra responsibility. It's something of a travelling year, too. You'll widen your activities much to your benefit, be getting around and seeing more of your own country, possibly considering an overseas holiday. All forms of communication are favoured, particularly between now and early August. If heart-free, fresh scenes will bring promising meetings, a serious romance may begin or, if already involved, wedding bells will chime — in late 1980 or around your 1981 birthday.

ARIES

(Mar 22 — Apr 20)

You'll be full of energy this week, in the mood to clear away anything hanging around, also to begin something new, but time it carefully unless it is without undue risk. Home life is well favoured this week.

TAURUS

(Apr 21 — May 21)

The trend for you is towards consolidation. In most areas of activity your ideas are workable and you can proceed with confidence. Some may try to dampen your enthusiasm, but don't bother. Romantic stars shine!

GEMINI

(May 22 — June 21)

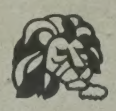
There are beneficial changes domestically; it's a promising time for the property dealer, or those intent on improving present conditions. Happy times, socially, friends prove lucky, and youngsters in the family bring happiness.

CANCER

(June 22 — July 23)

The Sun in your sign accents your strictly personal concerns. You gain confidence between now and early August, some surprising twist and turns in your affairs occur mainly in your favour. The new and novel will also benefit you.

LEO



(July 24 — Aug 23)

A week for clearing away clutter for a clear path ahead a little later on. Socially, a relaxed atmosphere, some pleasurable outings and meetings. In business matters, use your intuition as well as your experience.

VIRGO

(Aug 24 — Sept 23)

You'll have more running around than usual, but you achieve success. The social scene is important because friendly contacts could yield more than conscientious desk-work. Combine both these for excellent results!

LIBRA

(Sept 24 — Oct 23)

An offical communication, you may be awaiting is on the way favouring you. Make the most of your Libra charm and diplomacy to put yourself across. Dynamic stars will soon be aiding all areas of activity.

SCORPIO

(Oct 24 — Nov 22)

Should a relationship, either business or personal, have ended in the past month or so, this was probably for the best. Your affairs, are now in an upswing and more than one happy link is indicated soon. Travel is emphasised, people and places far away.

SAGITTARIUS

(Nov 23 — Dec 22)

You'll tend to be uncertain, both in your affections and your finances! Don't be impulsive in either. A mood of "don't care" attitude may arise, because others have the advantage just now, but your turn is coming.

CAPRICORN

(Dec 23 — Jan 20)

Try to organise, but it won't be easy, for companions will be unreliable. Both leisure and pleasure are essential during the next few weeks which will be very busy. Don't spend too much time searching for mislaid items — these will turn up in their own good time!

AQUARIUS

(Jan 21 — Feb 19)

The first half of the week the accent is on money matters and fresh opportunities. Then a happy trend for a special hope or wish, out of reach for a year or two. There will be good news or a pleasing surprise, also the return of someone who's been away.

PISCES

(Feb 20 — Mar 21)

Life will shortly be less busy, people will be more co-operative. Tensions should ease, misunderstandings sorted out. A happier phase in your affairs promises romance, social activity, happy family gatherings.

CLOSE CONTACT BETWEEN CHILDREN

A two-page advertisement in an illustrated magazine shows a sad faced child looking at a notice reading "No games." And printed across the advertisement are the words: "Forbid children from playing and you might as well forbid children." It was paid for by a private organisation calling itself "Initiative for the family." Its motto is "Children wanted." Just why they go to such lengths is explained by the members: "We have too few children because conditions are just not right. So we must change conditions because this society without children is a society without joy."

There are many examples in the Federal Republic of Germany of how the environment is hostile to children. And more and more private initiatives are being launched with the aim of changing things. Imagination knows no limits when it comes to helping children.

For example, there's the problem of working mothers with very small children. In the Federal Republic of Germany, about 40 per cent of all mothers with children under the age of three years go out to work. Their problems can be solved by a helpful grandmother, "day mother" or creche. But not all mothers of little toddlers are fortunate enough to have these facilities. In Hamburg, a group of young mothers came up with a completely novel idea; they founded a "Baby initiative." Their pilot project calls itself "Paddock" and has been functioning since the end of 1976.

The idea came about at a meeting of 20 expectant mothers discussing how to find a common denominator between going out to work and bringing up children. A local woman journalist interviewed one of the mothers, 25-year-old Gudrun, recently. Gudrun said she couldn't make up her mind to begin with whether to give up her job or find somewhere to place her baby in care. "In our mothers' group, we discussed all sorts of schemes and read all manner of books about educating children. We realised that it's important even for babies to have contact with children of their own age and that everything depends on the conditions one creates for them."

This is how "Paddock" came about. The mothers — a nurse, an insurance clerk, a physio-therapist, an electrician and an unskilled worker — placed five babies in the care of a nurse, who received a certaln amount per baby per day in addition to payment from local authorities for her services. The nurse had two rooms in her apartment designed and arranged for the purpose. Parents' evenings were held twice a week for joint discussion of education concepts. The mothers found to their amazement that even the youngest needed contact with other babies. They calmed down when another baby was nearby, touched one another and obviously enjoyed playing with someone of their own age.

Martina I. Kischke

Courtesy : IN-Press

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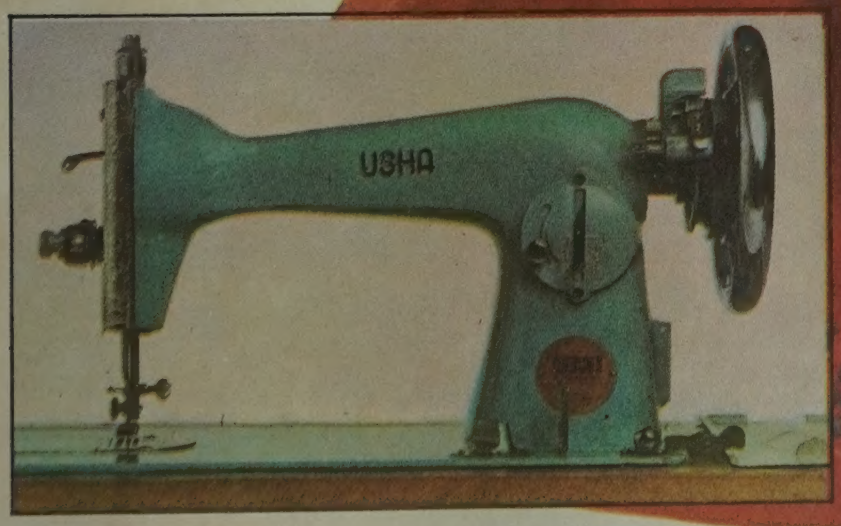

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